

MALTED OATS

Silky smooth fullness – Juice Bomb

Beer Styles: Oatmeal Stouts and Porters, Pale Ales and East Coast

style IPAs, Double IPA Juice Bombs

Malt Flavour: Oaty breakfast cereal taste

Usage: 5-20% in Oatmeal Stout

Simpsons Malted Oats have large, thick husks which helps with run off. Once you crack it open, the creaminess of the oats releases a silky smoothness which imparts a sumptuous velvety texture to your beer. This fullness allows it to take as many hops as you can throw at it for a juice bomb, providing balance. In more traditional usage, Malted Oats provide the back bone of creaminess in Oatmeal Stouts and Porters, smoothing the astringency that may result from the heavy use of roasted grains and adding a complexity of flavour.

Malted Oats is a hugely versatile product that can be added to any

beer style to impart a creamy, velvety smooth mouthfeel.

IOB	ASBC	EBC		
			Min	Max
Moisture %				7
Extract % d.b			74	
Colour ° EBC			2.0	4.0