



IRISH DISTILLERS MALT

Barley	2-row Spring
Moisture (%)	3.5-4.5
Ext (F,db)	82-85
Ext (C,db)	80-83
F/C Diff	2.0-6.0
Color (L)	1.25-1.75
Viscosity	1.45-1.55
D.P.	85-95
A.A.	40-60
Malt Protein	10.8-11.5
Wort Protein	3.5-4.5
S/T	45-50
Friability	>95
Glassy	<1.0
B-glucan	
Assortment	
>2.8 mm	>90
>2.5 mm	>95
<2.2 mm	<1.0
pH	<6.0

MALTING COMPANY OF IRELAND, LTD. are manufacturers of quality malted barley to the brewing and distilling industries since 1858. Their malting house is located in the city of Cork in the southern part of Ireland.

MCI ownership is shared between three Irish cooperatives - Dairygold, Glanbia and IAWS, who handle almost 50% of the Irish grain crop. All of their barley is grown under contract with seeds, sprays and fertilizers supplied by the cooperatives themselves, giving them full traceability from farm to customer.

MCI's lineage can be traced back to the floor maltings originally built in 1858 to supply the Beamish & Crawford Brewery. In 1965, a Boby drum plant was built in Ballincollig which also supplied Irish Distillers and Murphy's Brewery. In 1998, the plant was expanded, then once again upgraded in 2000 bringing its capacity to 32,000MT.

The current state-of-the-art facility is equipped with cutting edge malting technology – wash screw, CHP, full automation and in-house lab.

The Irish Distillers Malt is the traditional base used in making many of the renowned Irish Whiskeys. It is well suited for use in making other distilled spirits also. The kilning temperature is low (78-80 °C) resulting in a low color wash.

BSG CraftBrewing is pleased to offer all four of MCI's malt selections: Irish Stout Malt, Irish Lager Malt, Irish Ale Malt and Irish Distillers Malt.

For more information on The Malting Company of Ireland's malt selections please contact your BSG CraftBrewing sales representative.

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Select Ingredients

Order at 800.374.2739
bsgcraftbrewing.com