

ROASTED MALTS
AMBER

BAIRDS MALT
QUALITY MALT SINCE 1823



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AMBER



The lightest of our roasted malts, Amber offers both toasted and biscuity notes. Whilst bringing a dark reddish brown hue to beer colour it has less sweetness than some roasted other malts with a residual crisp dryness in terms of mouthfeel. A versatile roasted malt, you could consider this the Brut of the IPAs.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	4.5% max	4.5% max	4.5% max
Extract (0.7/0.2mm), dry	275 LDK min	77.0% min	77.0% min
Colour (EBC/SRM Units)	80 - 100 °EBC	85 - 105 °EBC	45 - 60 °SRM
Total Nitrogen/Protein, dry	1.75% max	1.75% max	11.0% max

DETAILS

SUGGESTED USE: Ideal for bitter, mild ales and sweet stouts

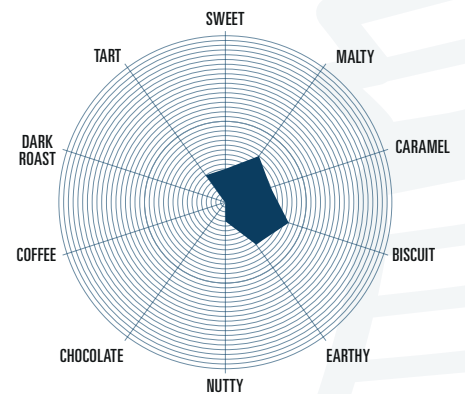
FLAVOUR PROFILE: Imparts light, biscuity, dry flavour and dark reddish to brown hues

INCLUSION RATE: Up to 5%

AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of Roasted Malts at:
www.bairds-malt.co.uk/our-malts/roasted-malts/

TASTING WHEEL



WWW.BAIRDS-MALT.CO.UK

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