

ROASTED MALTS  
**BLACK**

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



# ROASTED MALTS

## BLACK



Black Malt is used in the production of very dark beers or simply darkening beer colour by applying a small amount during the sparging process. The flavour, as might be expected, is a more intense version of Chocolate malt with a notable artgency to its character.

### TYPICAL ANALYSIS

	IOB	EBC	ASBC
Colour (EBC/SRM Units)	1100 - 1400 °EBC	1200 - 1500 °EBC	550 - 650 °SRM
Total Nitrogen/Protein, dry	<1.85% max	n/a	n/a

### DETAILS

**SUGGESTED USE:** Used in the production of very dark beers

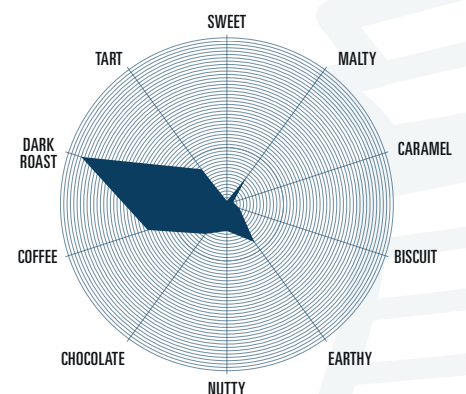
**FLAVOUR PROFILE:** Imparts strong burnt coffee, burnt, acrid flavours. Colours are dark and black.

**INCLUSION RATE:** Up to 3%

**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/](http://www.bairds-malt.co.uk/our-malts/roasted-malts/)

### TASTING WHEEL



[WWW.BAIRDS-MALT.CO.UK](http://WWW.BAIRDS-MALT.CO.UK)

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