

ROASTED MALTS
BROWN

BAIRDS MALT
QUALITY MALT SINCE 1823



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BROWN



Brown malt has a higher colour than Amber malt with a delicious coffee depth and still retaining some of the residual dryness. With an intoxicating dark chestnut colour, it is ideal for stouts and porters.

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)	100 - 120 °EBC	110 - 130 °EBC	50 - 70 °SRM
Total Nitrogen/Protein, dry	<1.75% max	n/a	n/a

DETAILS

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

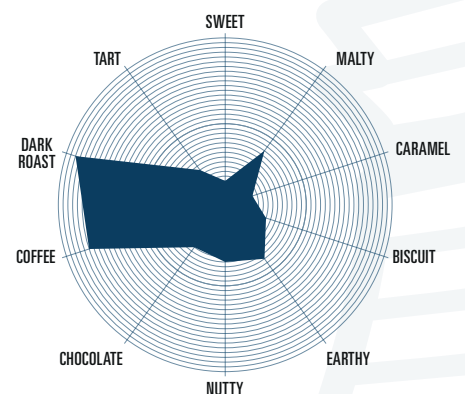
FLAVOUR PROFILE: Provides a dry, mild coffee flavour and a darker amber hue

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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