

ROASTED MALTS
CHOCOLATE

BAIRDS MALT
QUALITY MALT SINCE 1823



ROASTED MALTS

CHOCOLATE



Bairds Chocolate malt is a richer version of its Pale counterpart that is used in the production of porters and sweet stouts. With strong chocolatey and coffee flavours, its aroma is notable in any way. A great deal of care is needed in its use due to the intense colour and full-bodied flavour.

TYPICAL ANALYSIS

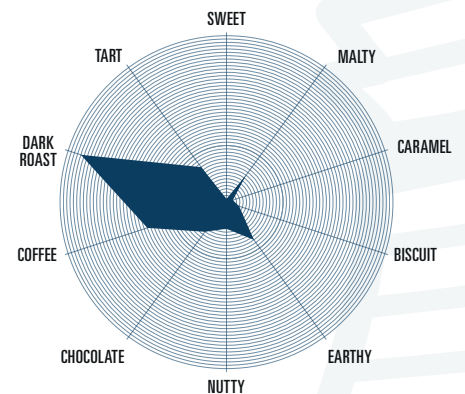
	IOB	EBC	ASBC
Colour (EBC/SRM Units)	450 - 550 °EBC	500 - 600 °EBC	280 - 340 °SRM
Total Nitrogen/Protein, dry	<1.85% max	n/a	n/a

DETAILS

SUGGESTED USE:	Used in the production of porters and sweet stouts
FLAVOUR PROFILE:	Imparts chocolate, roasted, toasty, sharp, cocoa flavours and some bitterness. Colours are deep brown, mahogany and rich dark
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

Bairds Malt Limited
Registered office: Station Maltings, Witham,
Essex, CM8 2DU
Registered in England & Wales No. 3580592

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