

ROASTED MALTS

PALE CHOCOLATE

BAIRDS MALT
QUALITY MALT SINCE 1823



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Bairds Pale Chocolate Malt is a great choice for a brewer who is looking for a rich chocolate flavour with a lighter colour profile than our standard Chocolate Malt. With a heady combination of dark cocoa, chocolate and sweet molasses this is the perfect choice for a brewer looking for all the chocolatey tones but with a lighter mahogany colour.

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

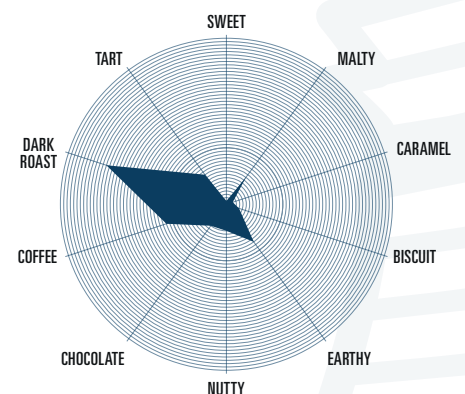
FLAVOUR PROFILE: Imparts chocolate, roasted, toasty, sharp, cocoa flavours and some bitterness. Colours are deep brown, mahogany and rich dark

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

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Registered in England & Wales No. 3580592

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