

ROASTED MALTS

ROASTED BARLEY

BAIRDS MALT
QUALITY MALT SINCE 1823



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As its name implies, Roasted Barley is made from barley rather than malted barley. With a high colour specification, it brings strong, smoky, and full-bodied coffee flavours with almost black, deep red colour hues. Synonymous with Irish stouts but can be used in many other beer styles.

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

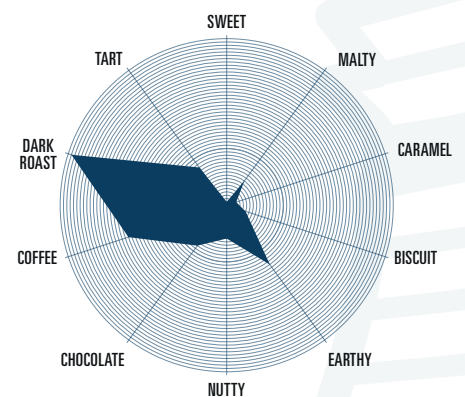
SUGGESTED USE: Used in the production of dry or bitter stouts and other dark beers

FLAVOUR PROFILE: Imparts drier, burnt, sharp, acrid flavours and intense bitterness, more astringency. Colours are black, deep reds

INCLUSION RATE: Up to 5%

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

TASTING WHEEL



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

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