

ROASTED MALTS

BLACK MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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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 astringency to its character.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	-	-	-
EXTRACT DM (MIN)	-	-	-
COLOUR RANGE °EBC/°SRM	1100 - 1400	1200 - 1500	550 - 650
TOTAL NITROGEN/PROTEIN % DM (MAX)	<1.85	-	-
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-

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%

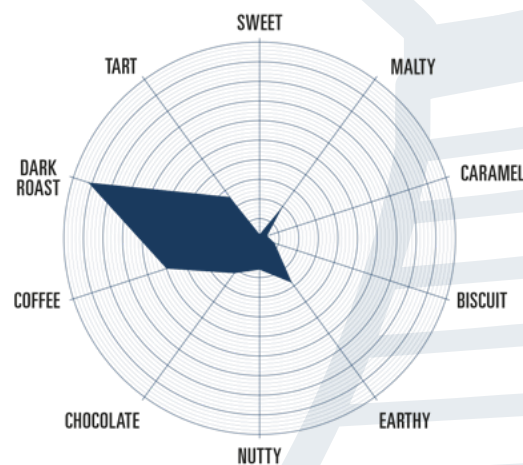
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:
www.bairds-malt.co.uk

WWW.BAIRDS-MALT.CO.UK

Bairds Malt Limited
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TASTING WHEEL



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