

ROASTED MALTS

BLACK MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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Bairds Black Malt is the brewer's secret weapon for imparting darkness and intensity to very dark beers. Akin to Chocolate Malt but with a more robust and intense flavour profile, this malt demands careful consideration due to its profound colour and character. The roasting process, similar to Chocolate Malt, involves higher final temperatures around 200°C, leading to the development of flavours attributed to pyrazines and pyrroles. With no saccharification stage in the process, Black Malt's essence is purely dark and intense, adding depth to your brews. With its kOre intense flavour profile, its use requires a delicate touch to avoid overwhelming the beer. Unleash the power of Bairds Black Malt, where darkness meets complexity, and redefine the limits of your brewing artistry.

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%

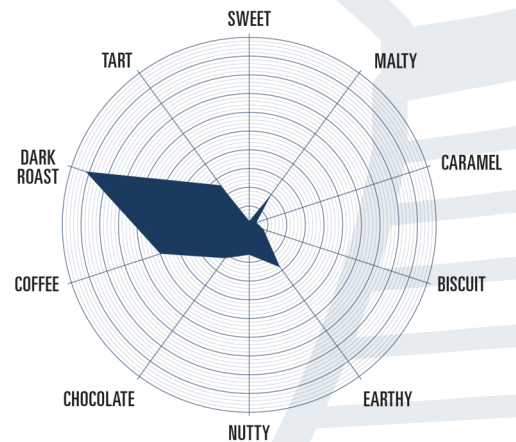
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

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

WWW.BAIRDS-MALT.CO.UK

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TASTING WHEEL



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