

BAIRDS MALT QUALITY MALT SINCE 1823

ROASTED MALTS BROWN MALT



Indulge in the rich, coffee-infused depths of our Brown Malt. With a seductive dark chestnut colour, this malt elevates stouts and porters to unparalleled heights. Brown Malt, with its slightly higher colour profile, offers a dry, mild coffee flavour that seamlessly integrates with a residual dryness, creating a symphony of tastes that captivates the palate. Meticulously crafted through progressive roasting at the Bairds Witham Roasthouse, this malt is a testament to the artistry of roasted malts and an essential component in the palette of master brewers.

TYPICAL ANALYSIS				
	IOB	EBC	ASBC	
MOISTURE % MAX	4.5	4.5	4.5	
EXTRACT DM (MIN)	275	77	77	
COLOUR RANGE °EBC/°SRM TOTAL NITROGEN/PROTEIN % DM (MAX)	100 - 120 <1.75	110 - 130	50 - 70	
SNR/KI/ST RATIO DIASTATIC POWER °IOB/°WK/°L (MIN)	- -		_	

DETAILS TASTING WHEEL	
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SUGGESTED USE: Ideal for bitter, mild ales and sweet stouts.

FLAVOUR PROFILE: Provides a dry, mild coffee flavour and a darker

amber hue.

INCLUSION RATE: Up to 5%

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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