

AMBER - AROMATIC® MD

Wort colour:

TYPE OF MALT: Kilned Malts



We germinate our Amber - Aromatic® MD malt intensively and kiln it at higher temperatures, which means that many Maillard reactions occur during the production of these malts, which give the malt a strong malt aroma. This lends a red colour to the beer.

Amber malt also significantly improves head retention.

Amber/Aromatic MD has low enzymatic activity, hence this kilned malt can be used for up to 30% of the grain bill.

Key specifications



COLOUR EBC:	50
LOVIBOND:	20,00
FLAVOUR:	Very strong malty
USAGE:	Stout Speciale Belge Porter Barleywine Flemish Old Brown Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 30%

Technical specifications

VARIETY:	2-row summerbarley
MOISTURE:	max 4.5 %
COLOUR:	40 - 60 EBC
EXTRACT FINE D.M.:	min 79 %
TOTAL PROTEIN:	max 12.0 %
PH:	5.2 - 5.7