

AROMA 100 MD

Wort colour:

TYPE OF MALT: Kilned Malts



Our Aroma 100 MD is a versatile malt that undergoes intensive germination and kilning, providing it with a strong malt aroma. The malt enhances flavour stability and the fullness of the beer and intensifies the colour of the final product.

Aroma 100 MD has low enzymatic activity, hence this kilned malt can be used for up to 20% of the grain bill.

Key specifications



COLOUR EBC:	100
LOVIBOND:	38,00
FLAVOUR:	Pronounced malty
USAGE:	Abbey Beers Stout Speciale Belge Porter Barleywine Flemish Old Brown Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 20%

Technical specifications

VARIETY:	2-row summerbarley
MOISTURE:	max 4.5 %
COLOUR:	90 - 110 EBC
EXTRACT FINE D.M.:	min 77 %
TOTAL PROTEIN:	max 12.0 %
PH:	5.0 - 5.7