

MELANOIDIN MD



TYPE OF MALT: Kilned Malts

Melanoidin Malt is produced through an intensified malting and kilning process that promotes strong **Maillard reactions**, resulting in a malt rich in melanoidin compounds. These compounds contribute to enhanced malt aroma, deeper color, and improved flavor stability in the final beer.

This kilned malt can be used for up to 25% of the grain bill.

Key specifications

COLOUR EBC:	70
LOVIBOND:	26,80
FLAVOUR:	Enhanced malt aroma
USAGE:	Abbey Beers Stout Speciale Belge Saison Rye Beer Porter Barleywine Lager India Pale Ale Fruit beer Flemish Old Brown Dark Ale Belgian Triple Belgian Quadrupel Belgian Brown Belgian Blonde
GRAIN BILL:	Up to 25%

Technical specifications

VARIETY:	2 rij-ige Europese zomerbrouwgerst
MOISTURE:	max 4.5 %
COLOUR:	60 - 80 EBC
EXTRACT FINE D.M.:	min 78 %
TOTAL PROTEIN:	max 12.0 %
PH:	5.0 - 5.7