

MROOST 1400 MD



Wort colour:



TYPE OF MALT: Roasted Malts

Our Mroost 1400 MD malt, or de-bittered black, has been roasted in our roasting drum at high temperatures. When the malt reaches its desired colour, it's quickly chilled. This Mroost 1400 MD malt has a strong aroma of chocolate and cocoa nibs, and lends a dark colour to the finished beer.

Due to our unique production methods, our roasted malts are less astringent in flavour.

This roasted malt can be used for up to 5% of the grain bill.

Key specifications

COLOUR EBC:	1400	
LOVIBOND:	530,00	
FLAVOUR:	strong coffee, cappuccino and cocoa	
USAGE:	Abbey Beers Stout Porter Dark Ale Belgian Quadrupel Belgian Brown	
GRAIN BILL:	Up to 5%	

Technical specifications

VARIETY:	6 row European winter barley
MOISTURE:	max 4.5 %
COLOUR:	1300 - 1500 EBC
EXTRACT FINE D.M.:	min 70 %
TOTAL PROTEIN:	max 12.5 %
PH:	4.5 - 6.0