

PEALED ROASTED BARLEY MD



Wort colour:



TYPE OF MALT: Roasted Malts

Our Pealed Roasted Barley MD malt has been roasted in our roasting drum at high temperatures. When the malt reaches its desired colour, it's quickly chilled. This Pealed Roasted Barley MD malt lends a smokey/roasted flavour and dark colour to brown beers.

Because we start from pealed barley, we avoid the unwanted astringent flavour coming from roasted chaff.

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

Key specifications

COLOUR EBC: 1200
LOVIBOND: 450,00
FLAVOUR: Coffee beans, toffee
USAGE: Abbey Beers | Stout | Porter | Dark Ale | Belgian Quadrupel | Belgian Brown
GRAIN BILL: Up to 5%

Technical specifications

VARIETY:	Pealed Barley
MOISTURE:	max 4.5 %
COLOUR:	1000 - 1400 EBC
EXTRACT FINE D.M.:	min 70 %
TOTAL PROTEIN:	max 12.5 %