

Black Malt

TYPICAL ANALYSIS

Moisture6.0%
Color..... 500° Lovibond

ITEM NUMBER

5422..... Whole Kernel, 50-pound bag
6607..... Preground, 50-pound bag
5709..... Flour, 50-pound bag

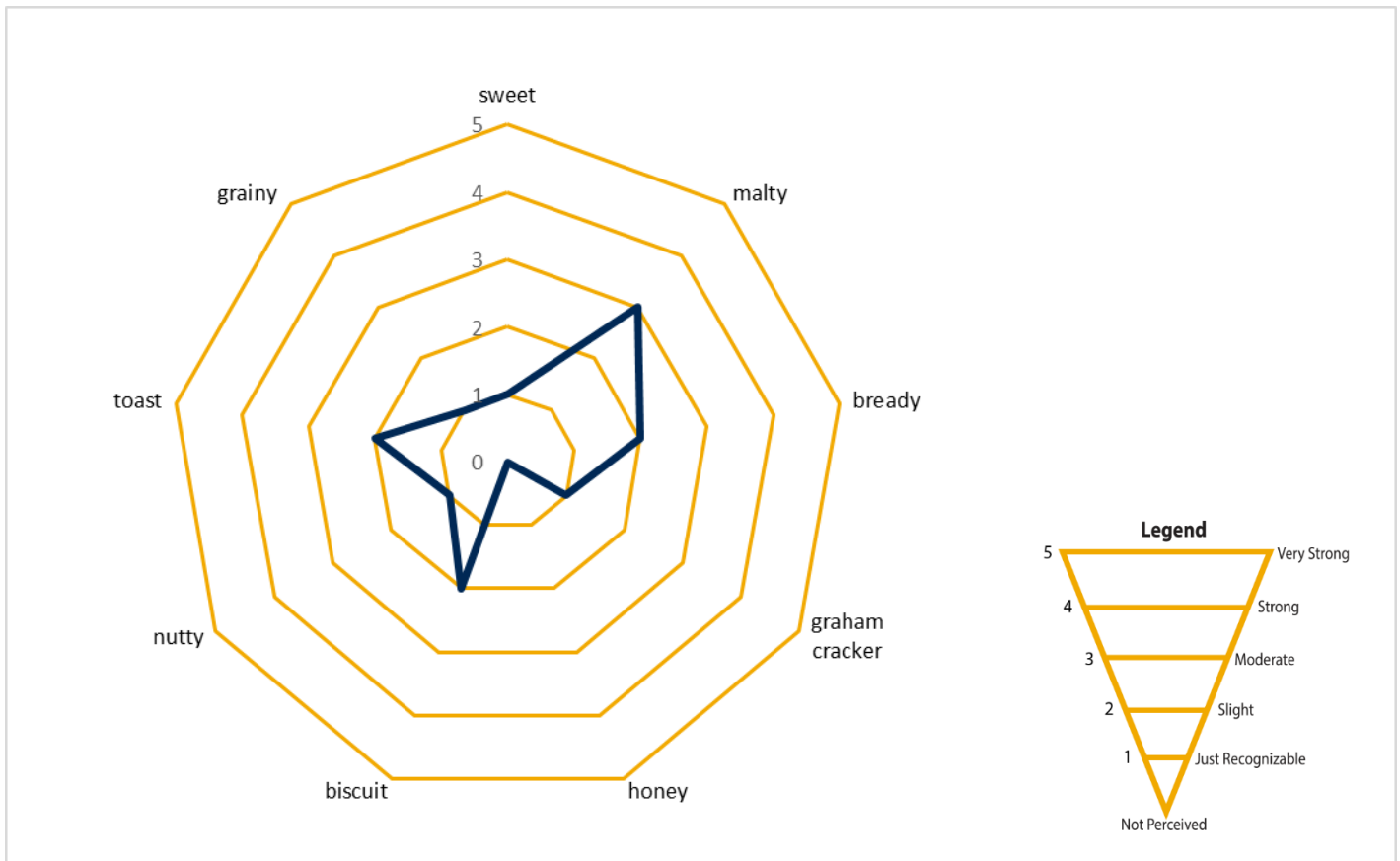
CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts best when used within 6 months from date of manufacture. Whole kernel black malts may begin experiencing a slight flavor loss after 24 months.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Black Malt (*Continued*)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Black (Patent) Malt
- Flavor: Dry roasted, sharp to neutral
- Color: Dark brown to black

CHARACTERISTICS / APPLICATIONS

- Use in dark beers for flavor.
- Use in small quantities in all styles for color with little or no flavor.
- Sometimes used with other dark roasted malts to achieve desired color.
- Often used to provide color without overpowering flavor that is characteristic of European-style dark beers.
- May be used with or without Roasted Barley to brew a Stout with more color and less intense Roasted Barley flavor notes.
- May be used with Chocolate Malt to produce a Porter with less pronounced chocolate flavor notes.
- Black Malt is not interchangeable with Roasted Barley.
- Produces dark colored beer with little impact to foam color. Use when dark beer with light head is desired.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- 1-3% All styles for color with little or no flavor
- 1-10% Porter and Stout

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

¹The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.