

ROASTED MALTS

CHOCOLATE MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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CHOCOLATE MALT



Bairds Chocolate Malt is often used in the production of porters and sweet stouts. With Rich chocolatey and coffee flavours, its aroma is notable in every way. A great deal of care is needed in its use due to the intense colour and full bodied flavour.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	-	-	-
EXTRACT DM (MIN)	-	-	-
COLOUR RANGE °EBC/°SRM	800 - 1000	900 - 1100	450 - 550
TOTAL NITROGEN/PROTEIN % DM (MAX)	<1.85	-	-
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-

DETAILS

SUGGESTED USE: Used in the production of porters and sweet stouts.

FLAVOUR PROFILE: Imparts chocolate, roasted, toasty, sharp, cocoa flavours and some bitterness. Colours are deep brown, mahogany and rich dark

INCLUSION RATE: Up to 5%

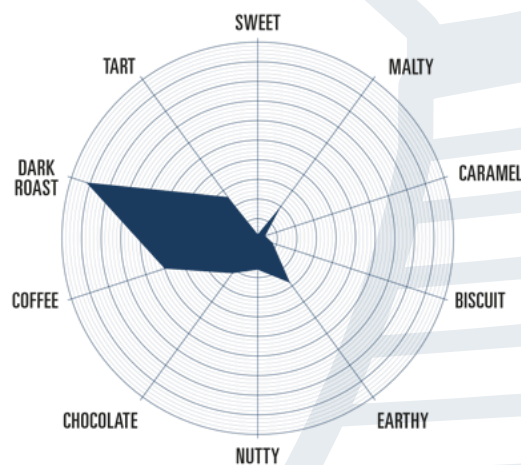
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:
www.bairds-malt.co.uk

WWW.BAIRDS-MALT.CO.UK

Bairds Malt Limited
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TASTING WHEEL



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