ROASTED MALTS

## ROASTED BARLEY



BAIRDS MALT QUALITY MALT SINCE 1823

## ROASTED BARLEY



As its name implies, Roasted Barley is made from barley rather than malted barley. With a high colour specification, it brings strong, smoky, and full-bodied coffee flavours with almost black, deep red colour hues. Synonymous with Irish stouts, it can also be used in many other beer styles.

## TYPICAL ANALYSIS

	INR	FRC	<b>Y2R</b> C
MOISTURE % MAX	-	-	-
EXTRACT DM (MIN)	-	-	-
COLOUR RANGE °EBC/°SRM	1100 - 1400	1200 - 1500	550 - 650
TOTAL NITROGEN/PROTEIN % DM (MAX)	<1.85	-	-
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	_

## DETAILS TASTING WHEEL

SUGGESTED USE: Used in the production of dry or bitter stouts and other dark beers.

FLAVOUR PROFILE: Imparts drier, burnt, sharp, acrid flavous and

intense bitterness, more astringency. Colours are

black, deep reds.

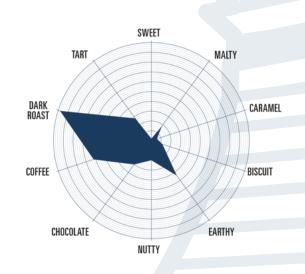
INCLUSION RATE: Up to 5%

**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



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