

ROASTED MALTS

CHOCOLATE MALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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Bairds Chocolate Malt, a staple in the production of porters and sweet stouts, is a testament to the artistry of brewing. With a rich chocolate and coffee flavour and aroma, coupled with a subtle light astringency, this malt adds depth and complexity to your brew. Crafted through a manufacturing process similar to Amber Malt but with higher final temperatures, Chocolate Malt achieves its distinctive characteristics through the formation of pyrazines and pyrroles. Care is paramount in using this malt, as its intense colour and flavour can dominate if not balanced carefully. The brewing journey with Chocolate Malt unveils layers of decadence, where each sip is a celebration of the brewer's art. Immerse yourself in the richness of Bairds Chocolate Malt, where flavour sophistication meets brewing excellence.

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%

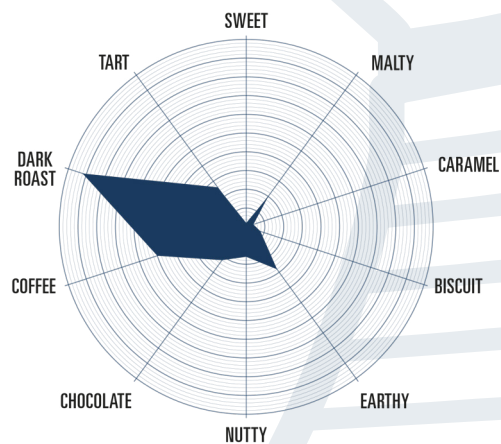
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

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
Registered office: Station Maltings, Witham, Essex, CM8 2DU
Registered in England & Wales No. 3580592
Last updated: Feb 2024

TASTING WHEEL



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