

ROASTED MALTS

ROASTED BARLEY

BAIRDS MALT
QUALITY MALT SINCE 1823



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Bairds Roasted Barley, a masterpiece in the realm of brewing, is crafted to impart strong, smoky, and full-bodied coffee flavours. Distinguished by its unique origin from barley rather than malted barley, this malt undergoes a different, slower roasting temperature profile, reaching a final temperature of 220°C or even higher. The exothermic roasting reactions continue beyond the heat source, halted only by the strategic quenching with water. The high final temperature ensures rapid colour pick-up, necessitating careful control to prevent carbonization. Notably, Roasted Barley strikes a different balance of pyrazines to pyrroles compared to Roast malt, resulting in a more bitter flavour, ideal for bitter stouts. With utmost care, this exceptional malt can also lend its dark allure to lager beers, albeit in minimal quantities. Bairds Roasted Barley—the key to unlocking the dark and bitter symphony within your brews.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
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

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

FLAVOUR PROFILE: Imparts drier, burnt, sharp, acrid flavour and intense bitterness, more astringency. Colours are black, deep reds.

INCLUSION RATE: Up to 5%

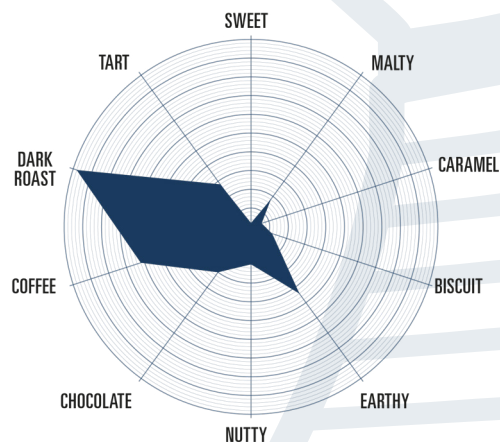
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

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

WWW.BAIRDS-MALT.CO.UK

Bairds Malt Limited
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TASTING WHEEL



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