

BROWN MALT



OVERVIEW

Crafted with unwavering dedication for over three centuries, our Brown Malt is a testament to a time-honoured process yielding a malt of exceptional depth and complexity.

Imparting a rich mahogany hue, Brown Malt brings warmth and character to dark beers. Its alluring aroma combines layers of freshly roasted coffee with subtle hints of smokiness. On the palate, discover a harmonious blend of roasted peanut, hazelnut, and marzipan, complemented by dried fruit undertones of raisin, date, and fig. A foundation of classic maltiness, featuring caramel and muscovado sugar notes, balances these flavours, while a medley of biscuity and fresh breakfast toast notes add complexity.



TASTING NOTES

Roasted Coffee
Breakfast Toast
Muscovado Sugar
Peanuts
Biscuity

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	100-120 °EBC	115-140 °EBC	58-70 °SRM

° LOVIBOND	43-52 °L
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