

LIGHT CHOCOLATE

OVERVIEW

A versatile addition to our Chocolate Malt range, Light Chocolate Malt offers a refined balance of roast and sweetness. With reduced roast notes compared to our classic Chocolate Malt, this malt unveils a sweeter profile, complemented by subtle nuttiness and dried fruit character.

Light Chocolate Malt provides a foundation of rich maltiness and a gentle smokiness. A tapestry of flavours unfolds on the palate, beginning with the comforting warmth of freshly roasted coffee, robust bitterness, and delicate notes of peated whisky. This evolves into sweet notes of muscovado sugar and maple syrup. Hints of caramel and black treacle add depth, while luxurious dark chocolate and cocoa undertones create a decadent finish. The lingering taste of dried fruits, particularly dates and prunes, provides an elegant complexity.



TASTING NOTES

Breakfast Toast
Roast Coffee
Smoky
Dark Chocolate
Peated Whisky

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	270 °L/kg	72.0%	72.0%
COLOUR	180-220 °EBC	205-250 °EBC	90-110 °SRM

° LOVIBOND	67-82 °L
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