

PALE CHOCOLATE



OVERVIEW

Sitting comfortably between Light Chocolate and our classic Chocolate Malt, Pale Chocolate Malt is a balanced member of the Chocolate Malt family, offering a balance of roast and sweetness.

The aroma is dominated by roast coffee combining perfectly with fresh breakfast toast. A pleasant bitterness and powerful smoky undertones provide structure, while hints of luxurious dark chocolate and the refined elegance of new leather, with delicate notes of peated whisky, create a refined profile. This versatile malt adds depth and complexity to a wide range of dark beers.



TASTING NOTES

Breakfast Toast
Roast Coffee
Cocoa
Leather
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	400-600 °EBC	450-700 °EBC	200-300 °SRM

° LOVIBOND	148-222 °L
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