

# AMBER MALT



## OVERVIEW

This classic, rare English Amber Malt is cherished by brewers for its exceptional versatility, making it an ideal choice for crafting a variety of specialty beers.

A symphony of rich, roasted coffee notes harmonises seamlessly with a fusion of maple syrup and caramel, along with deep layers of muscovado and caramelised sugars. True to its Amber Malt character, you'll uncover notes of freshly cooked breakfast toast and freshly baked bread crust, complemented by subtle nuances of roasted peanuts and hazelnuts. Delicate tones of raisins and prunes, alongside fig and date, add to its complex profile.



## TASTING NOTES

Roasted Coffee  
Breakfast Toast  
Maple Syrup  
Dark Chocolate  
Peanuts

	IOB	EBC	ASBC
MAX MOISTURE	2.5%	2.5%	2.5%
MIN EXTRACT (DRY BASIS)	265 °L/kg	71.0%	71.0%
COLOUR	20-40 °EBC	23-45 °EBC	12-23 °SRM

° LOVIBOND	9-18 °L
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