



Specifications

051.021.4 – 051.024.8
Brewferm® Chocolate malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort colour	EBC (Lov.)	800 (300.6)	1000 (375.6)

Features

Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached. Brewferm® Chocolat malt is a highly roasted malt with a deep brown colour. This is where its name comes from. This malt is used to adjust the colour of beer and imparts a nutty, toasted flavour. It shares many of the characteristics of Brewferm® Black Malt but provides a less bitter flavour than Black malt and is lighter than Brewferm® Black malt, because it is roasted for a slightly shorter period of time and the end temperatures are not so high.

Usage

Brown, strong, darker and black beers, such as porters, stouts and brown ales. Up to 7% of the mix.

Storage and shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months.

Remarks

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.