



Specifications

051.100.6 – 051.103.0
Brewferm® Roasted Barley malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		3.8
Extract (dry basis)	%	65.0	
Wort colour	EBC (Lov.)	1000 (375)	1300 (488)
Specific weight	kg/m ³	500	550

Features

Produced from quality spring barley. Processed slowly and thoroughly by our drum process. Evenly roasted specialty grain. Adds plenty of dark colour and clean depth of flavour to very dark brews. Brewferm® Roasted Barley malt has a typical roasty aroma with notes of coffee and cocoa.

Usage

Imperial Stout, Stout or Porter. Up to 5 % (larger charges may be required).

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.