



Specifications

051.030.5 – 051.034.7
Brewferm® Black malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.5
Extract (dry basis)	%	73.5	
Wort colour	EBC (Lov.)	1200 (450.6)	1450 (544.3)

Features

The darkest malted barley. Torrefied at up to 230°C.

Enhances the aroma of character beers by producing a more stringent flavour than other coloured malts.

Imparts a slight burnt or smoky flavour.

Usage

Very coloured beers, stouts and porters. 3-6% 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.