



Specifications

051.035.4– 051.038.8
Brewferm® Amber malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (Lov.)	41.0 (15.9)	49.0 (18.9)
Saccharification	Minutes		Normal

Features

Belgian brown malt. Specially germinated and kilned at up to 110°C.

Brewferm® Amber malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruit. Brewferm® Amber malt has a bitter flavour which mellows on ageing, and can be quite intensely flavoured. It is typically used as a small proportion of the grist in the production of beers requiring some substantial depth of colour.

Usage

Pale ale beers, Abbey beers, brown porter and special beers, in a diverse range of British beers. Up to 10% 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.