



Specifications

051.045.3– 051.048.7
Brewferm® Aroma malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (Lov.)	142.0 (53.8)	158.0 (59.8)
pH			5.8

Features

Distinct Belgian aromatic malt with special caramelization. Particular germination process. Caramelized in several steps to develop unique aroma and flavour. This caramel-copper coloured malt provides a rich malt flavour and aroma to amber and dark lager beers. Compared to other traditional coloured malts, it has an even stronger diastatic power and imparts a smoother bitterness.

Usage

Aromatic and coloured beers. Perfect for any beer in which high profile malt is required. Excellent choice for Belgian ales and German bock beer styles. Up to 20% 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.