



## Specifications

051.050.3 – 051.053.7  
Brewferm® Special B malt  
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		8.0
Extract (dry basis)	%	77.0	
Wort colour	EBC (Lov.)	260.0 (98.1)	320.0 (120.6)

### Features

Very special Belgian dark malt, obtained through specific double roasting process.

Is used to produce a deep red to dark brown-black colour and fuller body. Unique flavour and aroma. Gives much colour and raisin-like flavour. Imparts a rich malty taste and a hint of nut and plum flavour. May substitute Chocolate and Black malt if bitterness is not desired.

### Usage

Abbey ales, dubbels, porters, brown ales, doppelbocks. 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.