



Specifications

051.095.8– 051.098.2
Brewferm® Roasted Biscuit malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		4.7
Extract (dry basis)	%	77.0	
Wort colour	EBC (Lov.)	45.0 (17.4)	55.0 (21.2)

Features

Unique and very special Belgian malt. Lightly kilned, then lightly torrefied at up to 160°C. Brewferm® Roasted Biscuit malt produces a very pronounced "toasty" finish in the beer. Imparts a warm bread and biscuit-like aroma and flavour. Promotes a light to medium warm brown colour of the mash. This malt is used to improve the roasted flavour and aroma that characterize ales and lagers lending the subtle properties of black and chocolate malts. No enzymes. Must be mashed with malts having a surplus of diastatic power.

Usage

All special beers and as well for English ales, brown ales and porters. Up to 15% 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.