BROUWLAND

Art. 051.183.2

https://www.brouwland.com/en/qr/051.183.2

chocolate rye malt Weyermann 500-800 EBC 5 kg

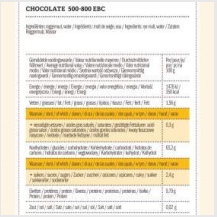
Carefully and evenly roasted rye malt. Enhances deep opacity, aroma, and creaminess of dark ales. Use up to 1-5 %. Contains gluten.

Roasted malts
These dark-coloured malts are used in dark beers such as stout, dark abbey beers, etc. They give a nutty to roasted flavour to your beer depending on the amount used.

The Malt Aroma Wheel®, a valuable brewery tool for developing and describing beer recipes

The worldwide trend towards ever more specialty beers with character, as well as the growing acceptance of these beers by consumers are the key forces behind the increasing use of specialty malts in the brew houses of large, midsize and small breweries. For this burgeoning market segment, Weyermann® offers the largest spectrum of malt varieties.

The new trends in beer tastes make it the more important for brewers to have a standard vocabulary available with which to communicate the differentiated characteristics of the specialty malts they put into their mashes. To this end, Weyermann® has developed a new tool, the Malt Aroma Wheel®, which aids brewers in the selection and use of their specialty malts. The Malt Aroma Wheel® is a registered trademark of the Weyermann® malting Company of Bamberg, Germany.



Specification

Packing dimensions and weight:

Weight	5.026 kg
Length	43.5 cm
Height	14.4 cm
Width	25.2 cm
EAN code	5425000391432

Brouwland bv
BE 0412.461.618
Korspelsesteenweg 86, 3581 Beverlo - Belgium

Tel. +32 11 40 14 08
Contact www.brouwland.com
Web www.brouwland.com