



Art. 051.332.5

<https://www.brouwland.com/en/qr/051.332.5>

Weyermann roasted barley 1000-1300 EBC 25 kg

Produced from quality spring barley. Processed slowly and thoroughly by our drum process. Evenly roasted specialty grain. Adds plenty of dark color and clean depth of flavor to very dark brews. Contains gluten.

Flavor: typical roasty aroma; notes of coffee and cocoa.

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 and grains in the brew houses of large, midsize and small breweries. For this burgeoning market segment, Weyermann® offers the largest spectrum of malt and grain 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 and grains 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 and grains. The Malt Aroma Wheel® is a registered trademark of the Weyermann® malting Company of Bamberg, Germany.



Specification

Packing dimensions and weight:

Weight	25.5 kg
Length	79 cm
Height	12.5 cm
Width	50 cm
EAN code	5420069840914