



Art. 052.024.7

<https://www.brouwland.com/en/qr/052.024.7>

spraymalt amber 18 EBC 500 g

Spraymalt of the highest quality, 18 EBC.



Specification

Packing dimensions and weight:

Weight	0.512 kg
Length	22.2 cm
Height	7.7 cm
Width	15.7 cm
EAN code	5425000395133

**spraymalt amber 18 EBC 500 g**<https://www.brouwland.com/en/qr/052.024.7>**What is malt extract?**

Malt extract literally is an extract of malt. The mashing has already happened. When brewing beer with malt extract, there is no need to do the mashing yourself; simply boiling the wort suffices. This way of brewing occurs by many homebrewers in America; the so-called mini mash or partial mash method. However, do take into account that 1 kilo of barley malt does not contain the same amount of sugar as 1 kilo malt extract:

- 1 kg malt extract powder = 1.60 kg malt
- 1 kg barley malt = 0.62 kg malt extract powder
- 1 kg liquid malt extract = 0.80 kg malt extract powder
- 1 kg liquid malt extract = 1.30 kg malt

Use of malt extract as a yeast starter:

Dissolve 100 g malt extract powder in 800 ml water. Boil for 5 minutes, then allow to cool to 20-25°C, pour into a sterile Erlenmeyer flask or bottle with airlock and finally add the yeast.

Spraymalt improves the quality of any beer kit when used instead of sugar. As a result you will get beers which are less 'dry', with a richer flavour, more body and improved head formation and retention. For an extra 'hoppy' bite, add hopped spraymalt to all the beers you make.

Malt extract powder is hygroscopic; it absorbs or attracts moisture from the air. It is important that it is kept in a dry and cool place. Once the pack has been opened; reseal with as little air as possible in the pack.

Suggested uses:

1. Replace 50/50 with sugar: 1/2 kg sugar plus 1/2 kg spraymalt. Use this in any beer kit recipe which suggests the addition of 1 kg of sugar. This recipe will significantly help improve the overall quality and flavour of your beer.
2. Substitute all the sugar recommended in the beer kit recipe by 2 bags of spraymalt of 500 g. Important note: when using this recipe you must use Brewferm® Top yeast as you will be producing a beer particularly rich and full-bodied, requiring the improved fermentation characteristics of the Brewferm® Top yeast. Simply substitute the 2 packs of spraymalt for the 1 kg of sugar stated in the beer kit recipe. This will brew beer of the highest quality, transforming any standard beer kit into a premium kit with a particularly high percentage of malt.
3. Add one pack of spraymalt to any standard recipe in addition to the 1 kg of sugar suggested in the basic recipe of the beer kit. This will not only boost the malt flavour but also brew a stronger beer without destroying the beer's natural character. The beer brewed will be approximately 20% stronger than the standard recipe.

Whichever recipe you follow, you can be sure of producing better beer than any standard kit, easily and economically.