

BLACK MALT

Also known as Patent Malt



TASTING NOTES

ROASTED COFFEE,
LIQUORICE, CURRANTS

BEER STYLES	USAGE RATE	RECIPE
<i>Porters, stouts</i>	<i>Up to 3%</i>	<i>Crisp Imperial Stout See page 121</i>

The darkest of our roasted malts. When you need an intensely dark colour for stouts and porters this is an excellent malt to use. Despite its reputation as a highly astringent malt, nothing could be further from the truth. This malt brings with it a roasted character with some bitterness and astringency, but also flavours of currants and berries.

This malt can also be used for the colour adjustment of pale beers either in the mash or by sprinkling on top of the mash at the sparge stage, to impart a ruby hue.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	2.0% max	2.0% max	2.0% max
EXTRACT	270 L°/kg	71.0%	71.0%
COLOUR	1100-1400 EBC	1210-1540 EBC	457.0-582.0 °L