

FLAKED TORREFIED BARLEY



TASTING NOTES
 SLIGHTLY MORE HARSH
 FLAVOUR/BITE THAN
 TORREFIED WHEAT

<p>BEER STYLES</p> <p><i>All styles. Main benefit is improved head retention. Suited to stouts for bite.</i></p>	<p>USAGE RATE</p> <p>10% max</p>
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Flaked Torrefied Barley consists of barley grains that have been cooked at high temperature, resulting in gelatinisation of the starchy endosperm. Adding it promotes head retention and adds body to the finished beer. Its flavour is slightly stronger than its wheat counterpart. It does not require milling before being added to the mash, and retains its husk so can be used as an alternative to wheat in beers where the recipe already has a lot of huskless grains.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	10.0% max	10.0% max	10.0% min
EXTRACT	308 L°/kg	81.0%	81.0%