

## Black Barley

### TYPICAL ANALYSIS

Moisture .....6.0%  
Color..... 500° Lovibond

### ITEM NUMBER

5396..... Whole Kernel, 50-pound bag  
5651..... Preground, 50-pound bag

### CERTIFICATION

Kosher: UMK Pareve

### STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

### FLAVOR & COLOR CHARACTERISTICS

- Style:               Roasted Barley (unmalted)
- Flavor:             Coffee, intense bitter, dry
- Color:              Deep brown
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### CHARACTERISTICS / APPLICATIONS

- Provides color and rich, sharp flavor which is characteristic of Stout and some Porters.
- May be used with Black Malt to brew a Stout with more color and less intense Roasted Barley flavor notes.
- Use Chocolate Malt or Black Malt in combination with Roasted Barley to obtain desired color.
- Impacts foam color
  
- 3-7 %               Contributes coffee flavor to Porter and Stout

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