Black Barley

**TYPICAL ANALYSIS**
Moisture .......................................................... 6.0%
Color ................................................................. 550º Lovibond

**ITEM NUMBER**
7046............................................... Whole Kernel, 50-pound bag
7047................................................................. 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 ºF. 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.

**AVERAGE SENSORY PROFILE***

*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.
Black Barley (Continued)

**FLAVOR & COLOR CHARACTERISTICS**

- **Style:** Roasted Barley (unmalted)
- **Flavor:** Coffee, intense bitter, dry
- **Color:** Deep brown

**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.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

**SUGGESTED USAGE LEVELS**

- 3-7% Contributes coffee flavor to Porter and Stout

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The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

1The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70ºC (158ºF). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.

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