

PRODUCT INFORMATION & TYPICAL ANALYSIS

Chocolate Malt

TYPICAL ANALYSIS

Moisture 5.5%
Color..... 350° Lovibond

ITEM NUMBER

5441 Whole Kernel, 50-pound bag
5669 Preground, 50-pound bag

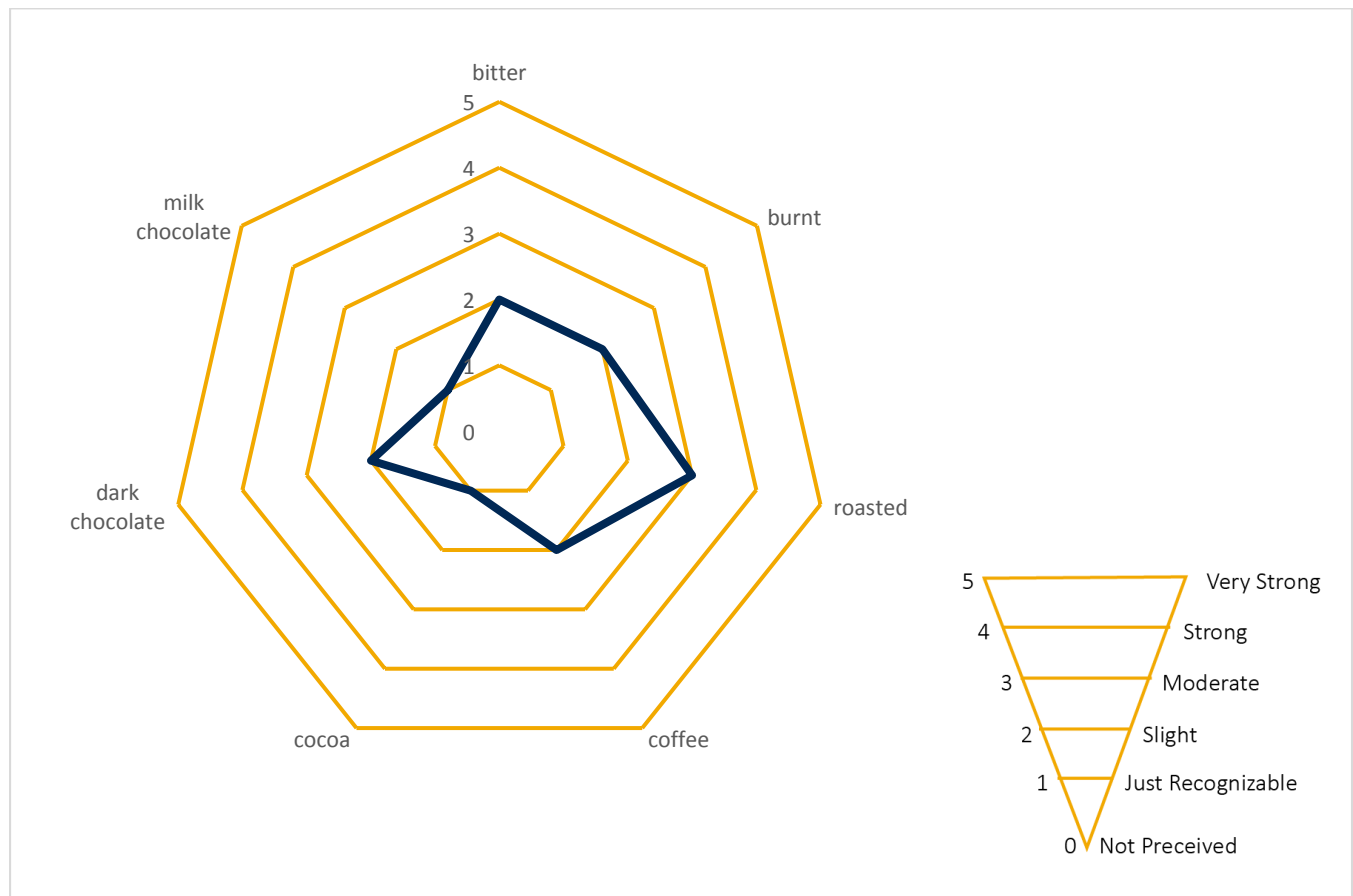
CERTIFICATION

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.

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.



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PRODUCT INFORMATION & TYPICAL ANALYSIS

Chocolate Malt (*Continued*)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Chocolate Malt
- Flavor: Rich roasted coffee, cocoa
- Color: Brown hues

CHARACTERISTICS / APPLICATIONS

- The chocolate flavor is very complementary when used in higher percentages in Porters, Stouts, Brown Ales, Dunkels and other dark beers.
- Use in all styles for color.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- 1-10% Porters, Stouts, Brown Ales, Dunkel and other dark beers

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 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.

Rev: February 2, 2016