



## PRODUCT INFORMATION SHEET

# BLACK MALT

### FEATURES & BENEFITS

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

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

### TYPICAL ANALYSIS

Moisture.....6.0%  
Color..... 500 SRM

### ITEM NUMBER

5422 ..... Whole Kernel, 50-pound bag  
6607 ..... Preground, 50-pound bag  
5709 ..... Flour, 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 roasted malts may begin experiencing a slight flavor loss after 18 months from date of manufacture.

### APPLICATIONS

Use in dark beers for flavor  
May use in small quantities in all styles for color with little or no flavor

### MALT STYLE

Black Malt

### SENSORY CHARACTERISTICS

Color..... Dark brown to black  
Flavor..... Dry roasted, sharp to neutral

### SUGGESTED USAGE RATES

1-3% All styles for color with little or no flavor  
1-10% Porter and Stout

### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

### CHARACTERISTICS

- Sometimes used with other dark roasted malts to achieve desired color
- Often used to provide color without overpowering flavor that is characteristic of European-style dark beers
- May be used with or without Roasted Barley to brew a Stout with more color and less intense Roasted Barley flavor notes
- May be used with Chocolate Malt to produce a Porter with less pronounced chocolate flavor notes