



BLACKPRINZ® MALT

FEATURES & BENEFITS

Produced in the U.S.A.

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

6533 Whole Kernel, 50-pound bag
6643 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 roasted malts may begin experiencing a slight flavor loss after 18 months from date of manufacture.

APPLICATIONS

Contributes the same color characteristics as Black Malt but without the bitter, astringent, dry flavors or aftertaste

MALT STYLE

Bitterless Black Malt

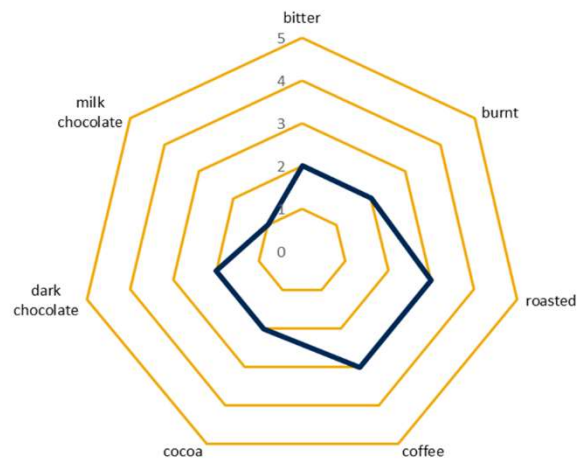
SENSORY CHARACTERISTICS

Color..... Dark brown to black
Flavor.....subtle, smooth
No bitter, astringent, dry flavors or aftertaste
Very delicate, clean flavor
Mild roasted malty flavor

SUGGESTED USAGE RATES

1-2% Minor color adjustment with little to no flavor impact in lighter colored lagers and ales
2-5% Adds color with subtle, smooth flavor
5-10% Use in larger quantities for color plus mild roasted malty flavor

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

- Produced from hulless barley and functions as a 1:1 replacement to debittered Black Malt, but with smoother flavor. That's because debittered black malts are made by removing a great deal of the husk, but not all of it. Since husk develops bitter notes during roasting, debittered black malts will contribute a certain amount of bitter, astringent, or dry flavors or after taste to beer.
- Use in Black IPAs, Black Lagers, Black Ales, Schwarzbiers and other beers for deep, rich color with only hints of subtle roasted flavor, and for color adjustment in any beer style.