

# CHOCOLATE 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..... 5.5%  
Color ..... 350 SRM

## 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 roasted malts may begin experiencing a slight flavor loss after 18 months from date of manufacture.

## APPLICATIONS

Use in all styles for color adjustment

## MALT STYLE

Chocolate Malt

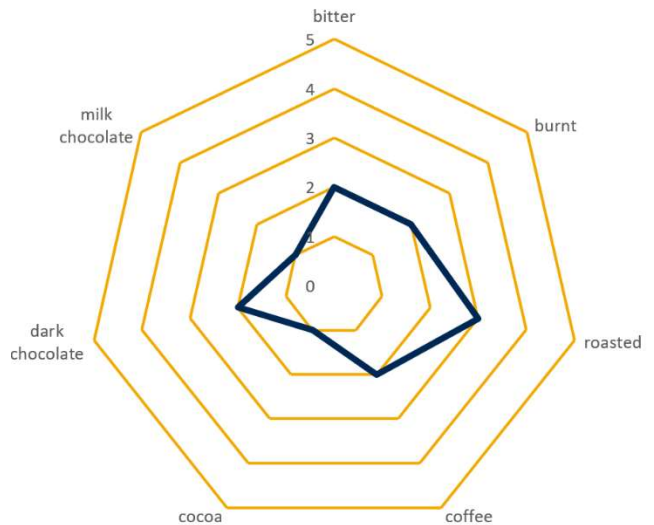
## SENSORY CHARACTERISTICS

Color..... Brown hues  
Flavor..... Rich roasted coffee, cocoa

## SUGGESTED USAGE RATES

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

## 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

- The chocolate flavor is complementary when used in higher percentages in Porters, Stouts, Brown Ales, Dunkels and other dark beers