

# EXTRA SPECIAL 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

Mealy / Half / Glassy ..... 100% / 0% / 0%  
Plump ..... 70%  
Thru ..... 5.0%  
Moisture ..... 2.5%  
Extract FG, Dry Basis ..... 73.0%  
Color ..... 130 SRM

## ITEM NUMBER

5446 ..... Whole Kernel, 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.

## APPLICATIONS

These unique and complex flavors are often associated with darker, high gravity beers like Doppelbock

## MALT STYLE

Drum roasted specialty malt

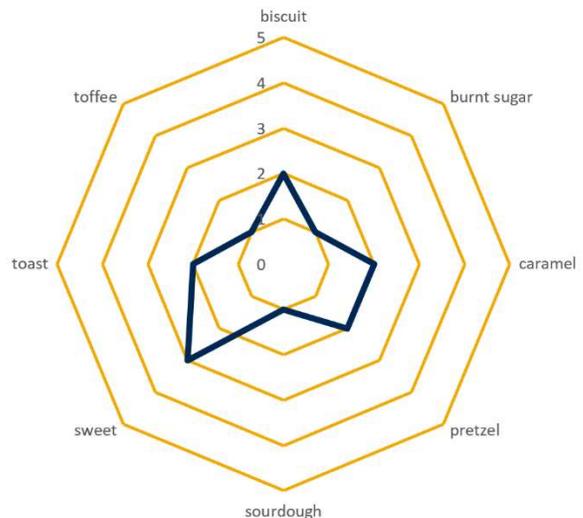
## SENSORY CHARACTERISTICS

Color ..... Dark red / deep copper  
Lighter brown hues at higher percentage  
Flavor ..... Toasted marshmallow, toast, mild coffee, prunes, dry, woody

## SUGGESTED USAGE RATES

Up to 5% Background notes of toasted marshmallow, toast, mild coffee, prunes, woody  
5-10% Red to amber color with pleasant toffee aroma notes. Belgian ales, English ales for complexity, porters  
10-15% Develops a much deeper reddish/brown color with fuller malty body and more pronounced raisin/toasty aroma. Typical in Doppelbocks, Irish stouts, and Porters.

## 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

- Hybrid drum roasted malt very different in flavor compared to Caramel Malt 120L
- A proprietary drum roasting process develops both caramel and dry roasted flavors
- Provides richer, more complex flavors in lighter colored and lighter gravity beers