



ORGANIC ROASTED BARLEY

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended Organic Certified 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.....5.0%
Color 300 SRM

ITEM NUMBER

5395 Whole Kernel, 50-pound bag

CERTIFICATION

Organic: USDA Certified Organic
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

Provides color and rich, sharp flavor which is a characteristic in Stout, and some Porters

MALT STYLE

Roasted Barley (unmalted)

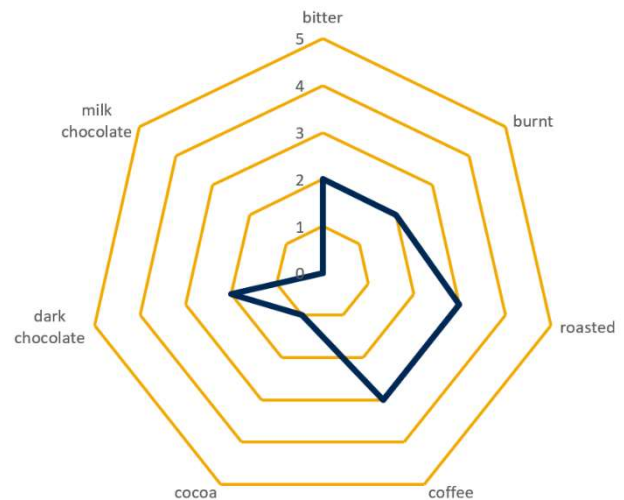
SENSORY CHARACTERISTICS

Color.....Deep brown
Flavor..... Coffee, intense, bitter, dry

SUGGESTED USAGE RATES

3-7% Contributes coffee flavor to 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

- May be used with Black Malt to brew a Stout with more color and less intense Roasted Barley flavor notes
- Use Chocolate Malt or Black Malt in combination with Roasted Barley to obtain desired color