ROASTED BARLEY

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

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

TYPICAL ANALYSIS
Moisture .......................................................... 5.0%
Color ............................................................ 300 SRM

ITEM NUMBER
7056 ........................................ Whole Kernel, 50-pound bag
7058 ............................................... 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.