SMOKED MALT, MESQUITE

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

APPLICATIONS
Use in a variety of beer styles to develop complexity or rich, robust smoky flavor

MALT STYLE
Smoked Malt

SENSORY CHARACTERISTICS
Color .........................:Contributes deep amber hues
Flavor ..............:Pronounced smoke, upfront smoky mesquite
                   Slightly sweet, smooth

SUGGESTED USAGE RATES
5-10% Noticeable smoke character in lighter styles such as Scottish Ales and Oktoberfests
10-20% Pronounced smoke character in lighter styles like Scottish Ales and Oktoberfests
30-60% Noticeable to pronounced smoke character in darker styles like Stouts and Porters

Briess Smoke Malt delivers intense smoked flavor. We recommend limiting usage to 60% of the grist.

AVERAGE SENSORY PROFILE*

CONDITIONS & SUGGESTED USAGE
Produced using mesquite wood

Unique, enzyme-active specialty malt that contributes pronounced smoke and upfront earthy mesquite flavor with some sweetness and is surprisingly smooth

Commonly used in Scottish Ales, Smoked Beer, Porter, Bamberger Beer, and Rauch Bock

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 diastatic and preground malts are best when used within 6 months from date of manufacture.

*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

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