

BROWN MALT



TASTING NOTES
 TOASTED BREAD, DRY,
 NON-SWEET, RICH

BEER STYLES	USAGE RATE	RECIPE
<i>Old ales, mild ales, brown ales, bitters, dark ales, porters</i>	<i>Up to 5%</i>	<i>Crisp Brown Ale See page 117</i>

The next stage up from Amber Malt is our Brown Malt. The colour is produced in the same manner as Amber, but is roasted for that bit longer to give a nutty roast dryness with a light brown hue, perfect for brown ales and milds.

Remember that when assessing roasted malts, it is the resultant colour and flavour of the wort and beer that is important rather than the colour of the outer barley husk of the malt in your hand.

Different varieties of barley may give roasted malts with differing husk colour, but will produce wort with the expected colour and flavour when mashed.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	2.0% max	2.0% max	2.0% max
EXTRACT	275 L°/kg	73.0%	73.0%
COLOUR	110-135 EBC	120-150 EBC	45.7-57.0 °L