

ROAST BARLEY



TASTING NOTES

ROASTED COFFEE, BURNT/
 BITTER FLAVOURS

(AT HIGHER %)

BEER STYLES	USAGE RATE	RECIPE
<i>Stouts</i>	<i>Up to 5%</i>	<i>Crisp Irish Stout See page 119</i>

Roast Barley is our darkest grain and it is made from unmalted barley. The colour produced can be almost opaque and the flavour is similar to a dark, bitter roast coffee. In stouts a combination of Chocolate, Black Malt and Roast Barley gives excellent complexity and balance.

Remember that these dark grains will have an acidifying effect on the mash, so ensure your salts have been adjusted adequately.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	2.0% max	2.0% max	2.0% max
EXTRACT	270 L°/kg	71.0%	71.0%
COLOUR	1100-1400 EBC	1210-1540 EBC	457.0-582.0°L