



**Barrett  
Burston**

**CHOCOLATE  
MALT**



**CRYER MALT**

—


[WWW.CRYERMALT.COM](http://WWW.CRYERMALT.COM)



# Chocolate Malt

Our Chocolate Malt is kilned Pale Malt which is roasted using higher temperatures and longer times than Amber Malt.

The malt produced has characteristic chocolate and coffee flavour notes which are the hallmark of the darker beers to which it is best suited.

DETAILS		TYPICAL ANALYSIS	
<b>SUGGESTED USE</b>	Porters & Stouts		
<b>FLAVOUR PROFILE</b>	Chocolate & Coffee	<b>COLOUR °EBC</b>	400-500
<b>COLOUR PROFILE</b>	Chocolate Brown	<b>MOISTURE (%)</b>	N/A
<b>INCLUSION RATE</b>	Up to 10%	<b>PROTEIN (%)</b>	N/A
<b>AVAILABLE PACKAGING</b>	25kg Bags, Bulk Bags, Bulk Silo	<b>EXTRACT (%)</b>	N/A

Learn more about Chocolate Malt at:

**[CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA](https://cryermalt.com/barrett-burston-australia)**



DISTRIBUTED BY

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source on information, no statement is to be construed as violating any patent or copyright.



[WWW.CRYERMALT.COM](https://www.cryermalt.com)