



# DARK ROASTED MALT



CRYER MALT


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# Dark Roasted Malt

Also known as Porter and Chocolate Malt, our Roasted Malt is roasted to higher temperatures in production and has a rich chocolate and coffee flavour and aroma with a light astringency.

Our team carefully control the flavour by harnessing the pyrazines and pyrroles generated in the process of roasting.

DETAILS		TYPICAL ANALYSIS	
<b>SUGGESTED USE</b>	Porters & Stouts		
<b>FLAVOUR PROFILE</b>	Chocolate & Coffee	<b>COLOUR °EBC</b>	1200-1400
<b>COLOUR PROFILE</b>	Dark Brown	<b>MOISTURE (%)</b>	N/A
<b>INCLUSION RATE</b>	Up to 5%	<b>PROTEIN (%)</b>	N/A
<b>AVAILABLE PACKAGING</b>	25kg Bags, Bulk Bags, Bulk Silo	<b>EXTRACT (%)</b>	N/A

Learn more about Dark Roasted Malt at:  
[CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA](http://CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA)



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