



CRYER MALT

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Roasted Barley


Made from unmalted barley, our Roasted Barley is produced using a slow roasting profile followed by a very high finish, which creates a dry bitter character.

Used in small quantities it can impart a reddish hue to ales, and in larger quantities for deeper dark black to stouts and porters with a lingering coffee character.

DETAILS

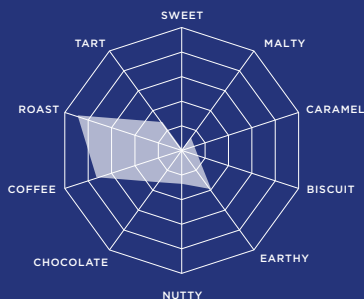
SUGGESTED USE	Porters & Stouts
FLAVOUR PROFILE	Coffee
COLOUR PROFILE	Dark Brown
INCLUSION RATE	Up to 5%
AVAILABLE PACKAGING	25kg Bags, Bulk Bags, Bulk Silo

TYPICAL ANALYSIS



COLOUR °EBC	750-1000
MOISTURE (%)	N/A
PROTEIN (%)	N/A
EXTRACT (%)	N/A

Learn more about Roasted Barley at:
CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA



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