



# ROASTED MALT



CRYER MALT

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# 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

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

## TYPICAL ANALYSIS

	
<b>COLOUR °EBC</b>	850-1150
<b>MOISTURE (%)</b>	N/A
<b>PROTEIN (%)</b>	N/A
<b>EXTRACT (%)</b>	N/A

Learn more about Roasted Malt at:

**[CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA](http://CRYERMALT.COM/BARRETT-BURSTON-AUSTRALIA)**



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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.



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