



CRYER MALT

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# Amber Malt

Our Amber Malt is manufactured by roasting kilned malt which leads to a drier finish on the product. Amber Malt tends to impart a light, biscuity, dry flavour and dark reddish to brown hues.

Amber can be used to produce Bitters and Mild Ales and sweet Stouts, as well as the traditional London Porters.

## DETAILS

**SUGGESTED USE** Extra Special Bitters, Mild Ales & Sweet Stouts

**FLAVOUR PROFILE** Dry, Biscuit

**COLOUR PROFILE** Dark Red to Brown

**INCLUSION RATE** Up to 20%

**AVAILABLE PACKAGING** 25kg Bags, Bulk Bags, Bulk Silo

## TYPICAL ANALYSIS



**COLOUR °EBC** 50-80

**MOISTURE (%)** 5.0 max.

**PROTEIN (%)** N/A

**EXTRACT (%)** N/A

Learn more about Amber 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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