

Typical Malt Analysis & Product Description

Roasted Barley

Single Variety

Violetta Barley grown within 10 miles

Color.....	240-300L	Color.....	325-400SRM
Moisture.....	<4.0%	Protein.....	10-11.5%
Friability.....	>85%	pH.....	5.70

Characteristics & Usage

Our Roasted Barley imparts intense, slightly bitter flavors of Italian espresso and cocoa powder. Use will impact foam color and positively affect foam stability. Perfect for classic English Stouts & Porters or as a light addition in Schwarzbiers or other dark lagers.

Usage up to 8%.

Storage & Shelf Life

Store in a temperate, low humidity, pest-free environment at temperatures of <90 °F. Keep in mind that moisture is dry malt's worst enemy. Always store bags of malt in low humidity, or store and seal them in plastic containers.

The data listed under analysis is subject to standard analytical deviation. Each batch is analyzed in-house and independently tested by an independent laboratory. The product information contained herein is correct to the best of our knowledge.