

# PRODUCT INFORMATION

## Extra Special Malt WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	95% / 5% / 0%
Plump .....	80%
Thru.....	5%
Moisture .....	3.5%
Extract FG, Dry Basis.....	73.0%
*Color .....	130
*°Lovibond, Series 52, ½" Cell	

### STORAGE AND SHELF LIFE

Best if used within 18 months from date of manufacture.  
Store at temperatures of <90 °F.

### FLAVOR

Burnt marshmallow  
Finishes of burnt toast  
Mild coffee  
Prune-like overtones  
Dry

### COLOR CONTRIBUTION:

Dark red/deep copper

### ITEM NUMBERS AND PACKAGING OPTIONS

5446 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- Briess Extra Special Malt develops unique and complex flavors often associated with darker, high gravity beers like Doppelbock.
- Good for mid to dark Belgian style ales.
- It is excellent for adding complex flavors in abbey styles and in darker styles like dry Irish stouts and porters
- Also provides richer, more complex flavors in lighter colored and lighter gravity beers.
- Produced from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

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 of information, no statement is to be construed as violating any patent or copyright.

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