

Extra Special Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy.....100% / 0% / 0%
 Plump..... 70%
 Thru..... 5%
 Moisture 2.5%
 Extract FG, Dry Basis 73.0%
 Color 130^º Lovibond

ITEM NUMBER

5446..... Whole Kernel, 50-pound bag
 5671..... Preground, 50-pound bag

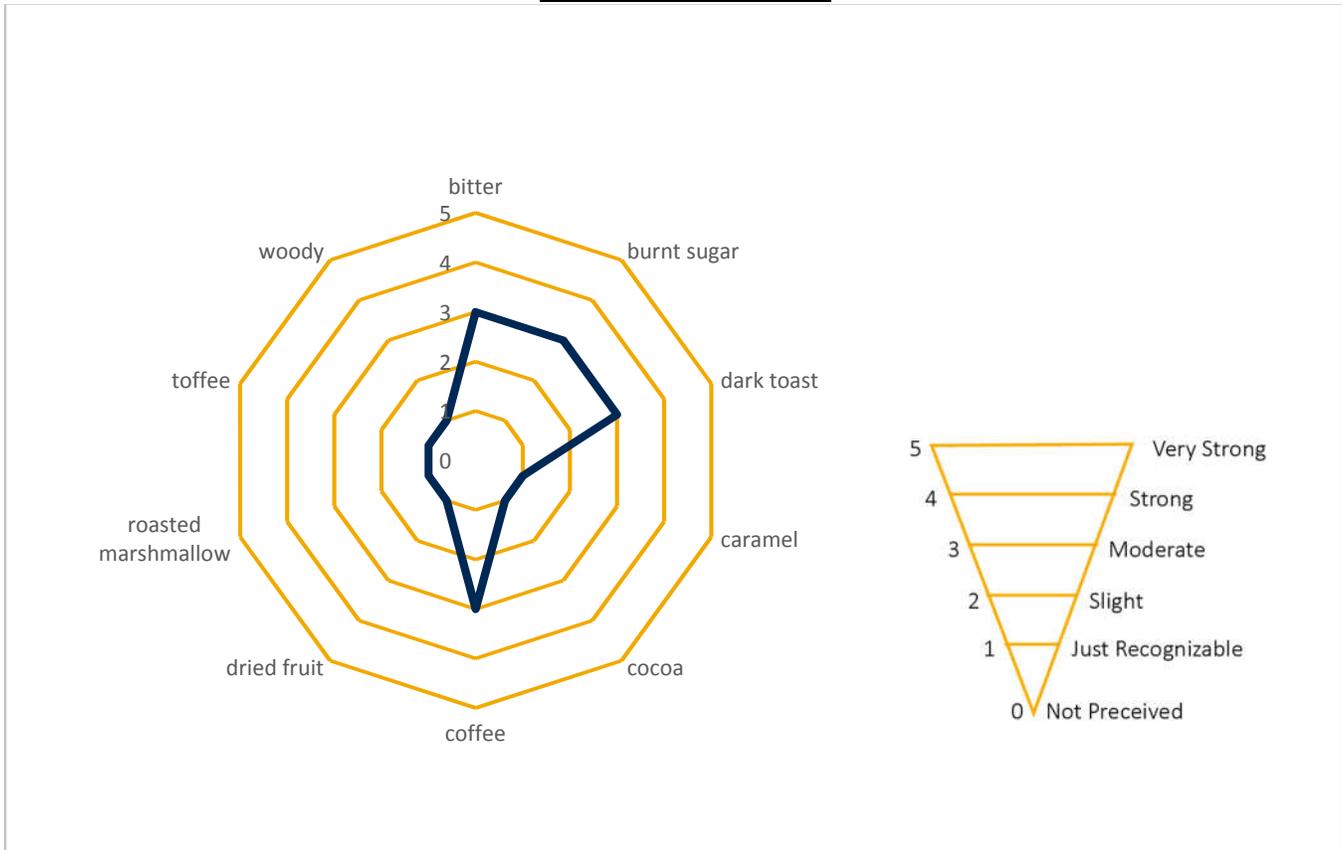
CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Extra Special Malt (*Continued*)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Drum Roasted Specialty Malt
- Flavor: Toasted marshmallow, toast, mild coffee, prunes, dry, woody
- Color: Dark red / deep copper
Lighter brown hues at higher percentage

CHARACTERISTICS / APPLICATIONS

- Extra Special Malt is a hybrid drum roasted malt with a very different in flavor compared to Caramel Malt 120L.
- A proprietary drum roasting process develops both caramel and dry roasted flavors.
- These unique and complex flavors are often associated with darker, high gravity beers like Doppelbock.
- Good for mid to dark Belgian style ales.
- Adds 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 in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- **Up to 5%** Background notes of toasted marshmallow, toast, mild coffee, prunes, dry, woody
- **5 - 10%** Red to amber color with pleasant toffee aroma notes. Belgian ales, English ales for complexity, porters.
- **10 - 15%** Develops a much deeper reddish/brown color with fuller malty body and more pronounce raisin/toasty aroma. Doplebocks.

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.

¹*The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*