



MROOST 900 MD



Wort colour:



TYPE OF MALT: Roasted Malts

Our Mroost 900 MD malt, or chocolate malt, gets roasted in our roasting drum at high temperatures. When the malt reaches its desired colour, it's quickly chilled. This Mroost 900 MD malt has a strong aroma of chocolate, cocoa nibs and coffee, and lends a dark colour to the finished beer.

Due to our unique production methods, our roasted malts are less astringent in flavour.

This roasted malt can be used for up to 5% of the grain bill.

Key specifications

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| COLOUR EBC: | 900 | |
| LOVIBOND: | 340,00 | |
| FLAVOUR: | chocolate, cocoa beans, coffee beans | |
| USAGE: | Abbey Beers Stout Porter Dark Ale Belgian Quadrupel Belgian Brown | |
| GRAIN BILL: | Up to 5% | |

Technical specifications

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|--------------------|-----------------------------|
| VARIETY: | 6 row European winterbarley |
| MOISTURE: | max 4.5 % |
| COLOUR: | 800 - 1000 EBC |
| EXTRACT FINE D.M.: | min 70 % |
| TOTAL PROTEIN: | max 12.5 % |
| PH: | 4.5 - 6.0 |