

# SPECIAL B® MD



**Wort colour:**



TYPE OF MALT: Caramelised Malts, Specialty Malts

Our Special B® MD is the darkest of the caramel malts. Thanks to a unique double drying process, Special B® MD gets its unique aroma and flavour. Special B® malt has an intense caramel flavour and is often connected to the raisin-like flavour of some Belgian abbey beers.

Should you desire less bitterness in your beer, you can change out MRoost 900 and 1400 with Special B® MD malt.

All caramelised malts have a positive effect on foam stability from as little as 5% of the grain bill.

This caramelised malt can be used for up to 15% of the grain bill.

## Key specifications



COLOUR EBC:	300
LOVIBOND:	115,00
FLAVOUR:	Heavy caramel taste, raisins, figs and toffee
USAGE:	Abbey Beers   Stout   Speciale Belge   Rye Beer   Porter   Barleywine   Flemish Old Brown   Dark Ale   Belgian Quadrupel   Belgian Brown
GRAIN BILL:	Up to 15%

## Technical specifications

VARIETY:	6 rij-ige Europese winterbrouwgerst
MOISTURE:	max 5%
COLOUR:	270 - 350 EBC
EXTRACT FINE D.M.:	min 72 %
TOTAL PROTEIN:	max 12.5 %
PH:	4,5 - 5,5