

AMBER MALT

Also known as Biscuit Malt



TASTING NOTES

DRY, BISCUIT, BREADY,
 SLIGHTLY TOASTED, NO
 RESIDUAL SWEETNESS

BEER STYLES	USAGE RATE	RECIPE
<i>Old ales, mild ales, brown ales, bitters, dark ales</i>	<i>Up to 5%</i>	<i>Crisp Amber Ale See page 109</i>

This is the palest malt made using a roasting technique. After conventional kilning, the malt is dry and pale in colour hence it is known as “white malt”. It is transferred to our Speciality Malt Plant and passes through the roasting column where the flavour is transformed through the application of heat. The temperatures used through the column determine the colour and flavour of the roasted malt.

Amber Malt is typified by a dry, toasted biscuit finish and can add an amber hue to the beer.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	2.0% max	2.0% max	2.0% max
EXTRACT	275 L°/kg	73.0%	73.0%
COLOUR	55-75 EBC	60-85 EBC	23-85 °L