

CHOCOLATE MALT



TASTING NOTES
 DEEP CHOCOLATE, COFFEE
 AROMAS & COLOUR

<p>BEER STYLES</p> <p><i>Stouts, porters, strong mild</i></p>	<p>USAGE RATE</p> <p><i>Up to 5%</i></p>	<p>RECIPE</p> <p><i>Crisp London Porter See page 118</i></p>
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Chocolate Malt shares many of the characteristics of Black Malt, but because it is roasted for a shorter period of time and to a lower final temperature, it lacks the astringency of Black Malt.

Its main use is in darker beers that require a depth of colour to tend the eye and entice the palate. Chocolate Malt has been used in Irish stout for years and the marriage of Chocolate Malt and Roasted Barley in varying proportions can give rise to a range of flavours from sweet and mellow to acrid and bitter.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	2.0% max	2.0% max	2.0% max
EXTRACT	272 L°/kg	72.0%	72.0%
COLOUR	850-1050 EBC	930-1155 EBC	351.5-436.5°L