

# LOW COLOUR CHOCOLATE MALT

## TASTING NOTES

DISTINCT ROASTED AROMAS, WITH  
 CREAMY COFFEE NOTES. INTENSE  
 SMOOTHNESS AND ADDED BODY

BEER STYLES	USAGE RATE	RECIPE
<i>Stouts, porters, strong mild</i>	<i>Up to 5%</i>	<i>Crisp Dark Mild See website for details</i>

**A**nother step up in colour into the chocolate range, so called because of the flavour it produces in the final beer, not due to the presence of actual chocolate.

Low Colour Chocolate Malt imparts a delicate chocolate aroma and taste much like a mellow cold brew coffee. This malt type lacks the astringency of the more darkly roasted malts.

## 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	400-600 EBC	440-660 EBC	166-249 °L