

PRODUCT INFORMATION & TYPICAL ANALYSIS

Special Roast Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	95% / 5% / 0%
Plump	70%
Thru	5%
Moisture	2.5%
Extract FG, Dry Basis	72.0%
Color	40° Lovibond

ITEM NUMBER

7059	Whole Kernel, 50-pound bag
7061	Preground, 50-pound bag

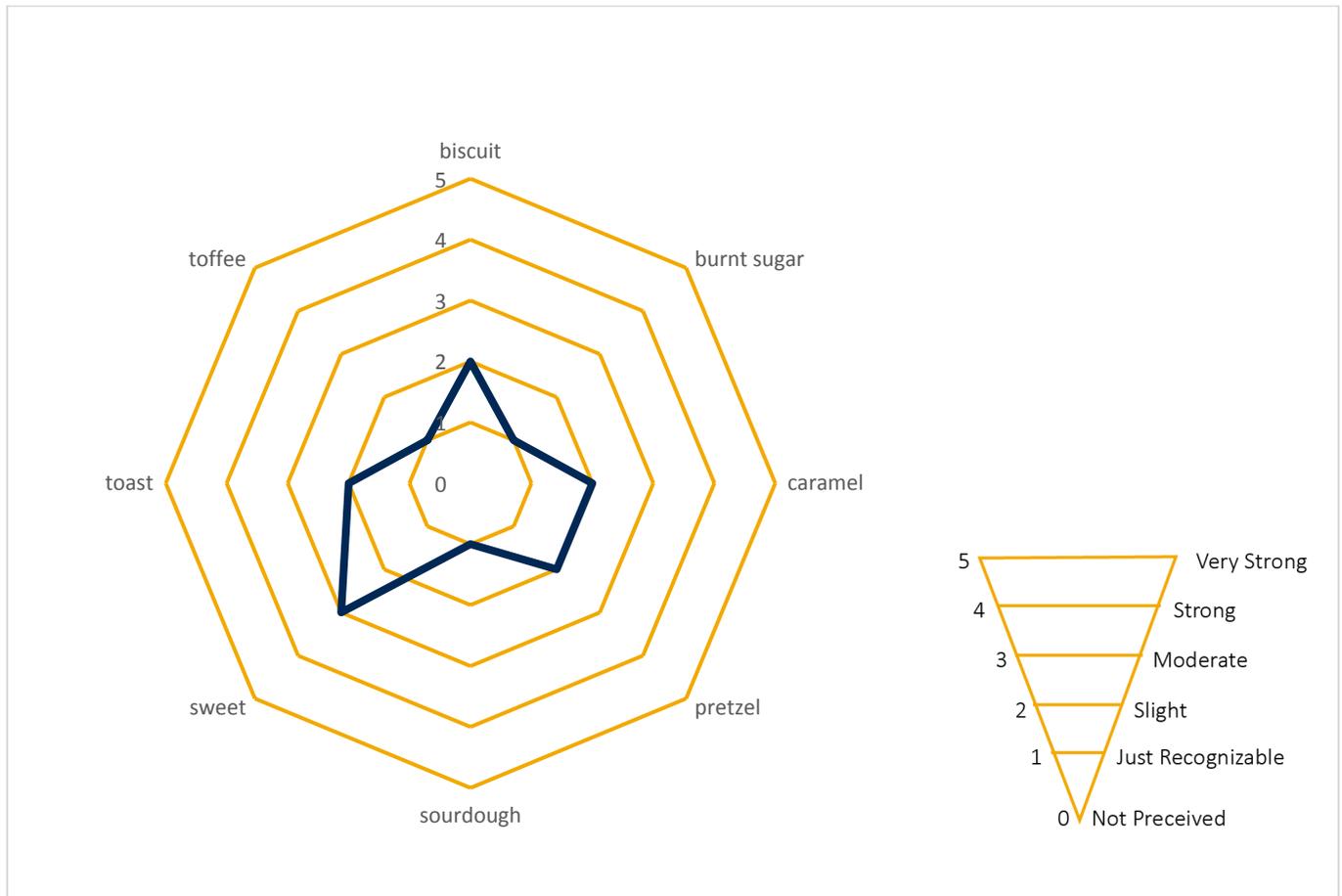
CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.



BRIESS[®]

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PRODUCT INFORMATION & TYPICAL ANALYSIS

Special Roast Malt (*Continued*)

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Biscuit-style malt
- Flavor: Toasty, biscuity, bran flakes, sourdough, tangy
- Color: Deep golden to brown hues

CHARACTERISTICS / APPLICATIONS

- Both Special Roast and Victory[®] Malt (28° L) are drum-roasted biscuit-style malts.
- Special Roast is not only more deeply roasted than Victory[®] Malt, it is also produced from a proprietary malting/roasting process that kicks up the intensity of the toasty and biscuity flavors, develops noticeable bran flake notes and creates its distinguishing bold sourdough/tangy flavor.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- **5-10%** Excellent in IPA, ESB, Amber, Nut Brown Ale, Porter and other dark beer styles

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

¹The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.

Rev: February 2, 2016