

AMBER MALT

COMPASS ROSE

Amber malt is a more toasted form of pale malt, with green malt being roasted at temperatures of 150–160°C.

Compass Rose Amber Malt imparts a dry, light biscuit flavour with slight coffee undertones. It's a versatile roasted malt that can change the direction of your beer with its use.

Produced at our Knapton Maltings in North Yorkshire.

Perfect for stouts, ales, dark lagers and best bitters.

PARAMETER	IOB	EBC
MOISTURE	5.5% Max	5.5% Max
EXTRACT	277 l ^e /kg Min	75% Min
COLOUR	50-70	55-78

