

BLACK MALT

BLACK ISLE

Our black malt is produced by roasting kiln-dried malt to temperatures of up to 240°C for slightly longer periods of time than regular chocolate malt. Water is used to extend the roasting time and for quenching and cooling to prevent combustion.

Black Isle Black Malt is ideal for intensely dark beer styles. It gives your beer a dry-roasted cocoa bean flavour and is less astringent and more friable than roasted barley. It has no enzymatic potential.

This malt is produced at our Maltings in Knapton, North Yorkshire.

Perfect for porters and stouts.

PARAMETER	IOB	EBC
MOISTURE	4% Max	4% Max
EXTRACT	277 l ^e /kg Min	73% Min
COLOUR	1200-1400	1200-1550

