

CHOCOLATE MALT DARK GLOW

Our chocolate malt is made by roasting kiln-dried malt to temperatures of up to 220°C. Water is used to extend the roasting time and for quenching and cooling to prevent combustion.

Dark Glow Chocolate Malt provides colour to your beer. Depending on the quantity added, it can produce a deep red hue or a rich dark black. It gives flavours of dry biscuit, roasted cocoa bean and coffee. It has no enzymatic potential.

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

Perfect for ales, porters and stouts.

PARAMETER	IB	EBC
MOISTURE	4% Max	4% Max
EXTRACT	277 °L/kg Min	73% Min
COLOUR	800-1000	890-1100

