

MELANOIDIN MALT

RED BEACON

Red Beacon Melanoidin Malt is made by a similar process to our Golden Swift Pale Ale Malt, where we complete a long germination time in our drum malting plant for homogeneity to achieve high extract potential. Colour formation occurs during germination due to extended recirculation. It's then kilned at higher temperatures for flavour and further colour development.

Red Beacon Melanoidin Malt provides deep intense taste and a dark ruby colour to beer. It has characteristically high melanoidin content, producing dark, aroma-rich malts with deep nutty, malty and biscuit notes.

This malt's rich ruby colour is perfect for use in amber ales, red ales and Belgian dark styles.

PARAMETER	IOB	EBC
MOISTURE	4.5% Max	4.5% Max
EXTRACT	293 lt*/kg Min	77.5% Min
COLOUR	40-50	44-56
TOTAL NITROGEN / TOTAL PROTEIN	1.84% Max	11.5% Max
SOLUBLE NITROGEN RATIO / KOLBACH INDEX	38-44	38-44

