

ROASTED BARLEY BITTER STRIKE

Unmalted barley is roasted to temperatures of up to 240°C. Water is used to extend the roasting time and for quenching and cooling to prevent combustion.

Bitter Strike Roasted Barley has an intense astringency and bitterness. It gives a deep, dark colour to your beer. Combined with other dark roasted malts, it gives a wonderful complexity to stouts. It has no enzymatic potential.

Produced at our plant in Knapton, North Yorkshire.

Perfect for all stout styles.

PARAMETER	IOB	EBC
MOISTURE	4% Max	4% Max
EXTRACT	277 l ^e /kg Min	73% Min
COLOUR	1100-1500	1200-1680

