



## AROMATIC MALT

Adjusts pH and improves body.

**Beer Styles:** Ales, Mild, Porter and Bock

**Malt Flavour:** Malty, Honey, Raisins, Complex Sweetness with Sour After-Notes

**Usage:** Up to 10% Produces a Honey Flavour in Beer, Up to 20% gives Raisin Notes, Up to 50% in Mild, Porters and Bocks Bocks enhances Malty/Fruity Notes

The secret weapon in the British Ale Brewer's arsenal, our aromatic malt has a slightly higher acidity to balance pH. Its complex sweetness with sour after-notes gives a magnificent mouthfeel. This, combined with intense malty notes and raisin, makes our Aromatic Malt a versatile product that can be used from as little as 5% to give warm honey aromas and up to 50% as a base malt for Dark Beers to give raisin and plum notes. Brings a beautiful brown depth of colour.

IOB	ASBC	EBC	
		Min	Max
			5.0
		70.0	
		50	70