

"When we use Chocolate at Oskar Blues, it is absolutely sublime. The roast is sweet and potent, with dark cacao and espresso notes flirting with the extreme. Very versatile and clean in the mouthfeel."

Tim Matthews, Head Brewer, Oskar Blues Brewery

## CHOCOLATE MALT

Rich, smooth and dark.

Winter Warmers, Porter and Stout, Dark Mild, Bock

Dark Chocolate

Usage: Up to 10%

**Beer Styles:** 

Malt Flavour:

IOB ASBC EBC Max Min Moisture % 3.0 Extract % d.b 69.0 Colour ° EBC 1067 1300

Our Chocolate Malt gives beer a stunning dark brown colour. Chocolate overtones and hints of coffee bring richness and complexity at higher usages in Stouts and Porters.