

## **ROASTED BARLEY**

The typical malt in dry, Irish-style stouts.

Beer Styles: Irish Stout, Heavy, Imperial Stout

Malt Flavour: Coffee Beans

Usage: Up to 5%

Roasted Barley is a typical ingredient of dry Irish Stouts. Although the colour specification is very similar to Black Malt, Roasted Barley has an intense roasted coffee flavour that bestows a deep, dark colour with flavours to match.

		Min	Max
Moisture (			3.0
Extract %		62.0	
Colour ° E	вс	1300	1900