

AROMA 150 MD

Wort colour:




TYPE OF MALT: Kilned Malts

Our Aroma 150 MD is a versatile malt that undergoes intensive germinating and kilning, providing it with a strong malt aroma. The malt enhances flavour stability and the fullness of the beer and intensifies the colour of the final product.

Aroma 150 MD has low enzymatic activity, hence this kilned malt can be used for up to 20% of the grain bill.



Key specifications



COLOUR EBC:	150
LOVIBOND:	60,00
FLAVOUR:	Pronounced malty
USAGE:	Stout Porter Barleywine Flemish Old Brown Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 20%

Technical specifications

VARIETY:	2-row summerbarley
MOISTURE:	max 4.5 %
COLOUR:	125 - 175 EBC
EXTRACT FINE D.M.:	min 75 %
TOTAL PROTEIN:	max 12.0 %
PH:	5.0 - 5.7