

ORGANIC MROOST 1400 MD



Wort colour:




TYPE OF MALT: Organic Malts

Our Organic Mroost 1400 MD malt, or de-bittered black, has been roasted in our roasting drum at high temperatures. When the malt reaches its desired colour, it's quickly chilled. This Organic Mroost 1400 MD malt has a strong aroma of chocolate and cocoa nibs, and lends a dark colour to the finished beer.

Due to our unique production methods, our roasted malts are less astringent in flavour.

This organic roasted malt can be used for up to 5% of the grain bill.

Key specifications



COLOUR EBC:	1400
LOVIBOND:	530,00
FLAVOUR:	Strong coffee, cappuccino and cacao
USAGE:	Stout Porter Dark Ale Belgian Quadrupel
GRAIN BILL:	Up to 5%

Technical specifications

VARIETY:	2 row European BIO summer barley
MOISTURE:	max 4.5 %
COLOUR:	1200 - 1500 EBC
EXTRACT FINE D.M.:	min 70 %
TOTAL PROTEIN:	max 12.5 %
PH:	4.5 - 6.0