

OUR WORLD IS YOURS.



**DARK, AROMA-RICH MALTS WITH DEEP NUTTY, MALTY AND BISCUIT FLAVORS.**

We produce this malt at Bury St Edmunds in the UK. Melanoidin malt is made with much the same process as well modified ale malt with some color formation in germination due to extended recirculation. Melanoidins are brown, high molecular weight heterogeneous polymers that are formed when sugars and amino acids combine. This is always under raised temperatures and low levels of moisture. As a result, kilning is at higher temperatures for flavor and color development.

## TYPICAL PROFILE

**20 - 26 ASBC.** Provides deep intense flavor and color to beer. It has characteristically high melanoidin content, producing dark, aroma-rich malts with deep nutty, malty and biscuit flavors.

## TYPICAL BEER STYLES

- **AMBER ALES**
- **RED ALES**
- **DARK EUROPEAN STYLE BEERS**

## TYPICAL USAGE RATES

10-60% addition rate to mash tun

Contact us for more information or to place an order.

**(800) 669-6258**

[sales@prairiemalt.com](mailto:sales@prairiemalt.com)



## PRODUCT SPEC:

IOB EXTRACT 0.7MM DRY BASIS	<b>293 MIN</b>
COLOR (ASBC)	<b>20 - 26</b>
MOISTURE	<b>4.5% MAX</b>
TOTAL PROTEIN DRY BASIS	<b>9.9 - 11.5%</b>
TOTAL NITROGEN, DRY	<b>2.0% MAX</b>
DP WINDISCH KOLBACK DRY BASIS	<b>70 MIN WK UNITS</b>

