

# PRODUCT INFORMATION

## Black Barley WK

### TYPICAL ANALYSIS

Moisture .....	6.0%
Extract FG, Dry Basis .....	70.0%
*Color .....	500
*°Lovibond, Series 52, 1/2" Cell	

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
Store at temperatures of <90 °F.

### FLAVOR

Coffee, Intense Bitter, Dry

### COLOR CONTRIBUTION:

Deep Brown

### ITEM NUMBERS AND PACKAGING OPTIONS

5396 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- Black Barley provides the color and rich, sharp flavor which is characteristic of Stouts and some Porters.
- Black Barley contributes a dryness to the Stout or Porter. It is not interchangeable with Black Malt. Black Malt may be used in conjunction with Black Barley to achieve the desired color.
- Use 3-7% for a dry Porter.
- Use 5-15% for a dry Stout
- Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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