

# PRODUCT INFORMATION

## Roasted Barley WK

### TYPICAL ANALYSIS

Moisture .....	5.0 %
Extract FG, Dry Basis.....	72.0 %
*Color .....	300
*°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:

Red to Deep Brown

### ITEM NUMBERS AND PACKAGING OPTIONS

5393 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- Contributes strong roasted barley, coffee flavor notes characteristic of Stouts.
- May be used with Black Malt to brew a Stout with more color and less intense Roasted Barley flavor notes.
- Use 3-7% for coffee flavor in Porters and Stouts
- Use 2-5% in Nut Brown Ales.
- Use Chocolate Malt or Black Malt in combination with Roasted Barley to obtain desired color.
- 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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