

PRODUCT INFORMATION & TYPICAL ANALYSIS

Blackprinz[®] Malt

TYPICAL ANALYSIS

Moisture6.0%
Color..... 500 °Lovibond

ITEM NUMBER

6533..... Whole Kernel, 50-pound bag
6643..... Preground, 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Bitterless Black Malt
- Flavor: Subtle, smooth
No bitter, astringent, dry flavors or aftertaste
Very delicate, clean flavor
- Mild roasted malty flavor
- Color: Dark brown to black tones

CHARACTERISTICS / APPLICATIONS

- Blackprinz[®] Malt is produced from hulless barley
- Blackprinz[®] Malt will contribute the same color characteristics as Black Malt but without the bitter, astringent, dry flavors or aftertaste.
- Use as replacement to debittered black malt
- Excellent in Black IPAs, Schwarzbiers, other dark ales and lagers and for color adjustment in any beer style
- 1-2% Minor color adjustment with little to no flavor impact in lighter colored lagers and ales
- 2-5% Adds color with subtle, smooth flavor
- 5-10% Use in larger quantities for color plus mild roasted malty flavor

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.