



# CHOCOLATE RYE 300 MD



**Wort colour:**



TYPE OF MALT: Roasted Malts, Specialty Malts

Our Chocolate Rye 300 MD malt is produced by roasting our Rye Malt MD in our roasting drum at high temperatures. This malt gives the same malty and spicy flavours to your beer as the regular Rye Malt MD, but with added notes of chocolate, cocoa nibs, and coffee beans.

This Chocolate Rye 300 MD malt is ideal for use in any rye beer to lend added complexity.

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

## Key specifications



COLOUR EBC:	300
LOVIBOND:	115,00
FLAVOUR:	Chocolate, Cacao beans, Coffee beans, fine spiciness
USAGE:	Stout   Rye Beer   Porter   Dark Ale   Belgian Quadrupel   Belgian Brown
GRAIN BILL:	Up to 5%

## Technical specifications

VARIETY:	Rye
MOISTURE:	max 4.5 %
COLOUR:	250 - 350 EBC