

MROOST WHEAT MALT 30 MD

Wort colour:



TYPE OF MALT: Roasted Malts, Specialty Malts

Our Mroost Wheat Malt 30 MD is produced by slowly and gently roasting in our roasting drum. When the malt reaches its desired colour, it is quickly chilled.

Aside from the typical wheat character, Mroost Wheat Malt 30 MD lends notes of hazelnut and toasted almonds and makes for a fuller beer. This malt contains no enzymes and therefore has to be blended with a malt with highly diastatic potential.

This roasted malt can be used for up to 20% of the grain bill.



Key specifications



COLOUR EBC:	30
LOVIBOND:	12,00
FLAVOUR:	Hazelnuts and almonds
USAGE:	Abbey Beers Stout Speciale Belge Porter Barleywine Fruit beer Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 20%

Technical specifications

VARIETY:	Wheat malt
MOISTURE:	max 5.0 %
COLOUR:	23 - 35 EBC
EXTRACT FINE D.M.:	min 75 %
TOTAL PROTEIN:	max 12.5 %
PH:	4.0 - 6.0