

ORGANIC BISCUIT® MD



Wort colour:



TYPE OF MALT: Organic Malts

Organic Biscuit MD is the lightest of our roasted malts and is produced in the roasting drum. By immediately starting to roast the malt, it gets distinctive flavours and aromas of warm bread and cookies, as well as its distinct brown colour.

This organic roasted malt can be used for up to 30% of the grain bill.

Key specifications



COLOUR EBC:	50
LOVIBOND:	20,00
FLAVOUR:	Warm bread, cookies
USAGE:	Stout Speciale Belge Sour Ale Porter Fruit beer Flemish Old Brown Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 30%

Technical specifications

VARIETY:	2 row European BIO Summer barley
MOISTURE:	max 4.5 %
COLOUR:	47 - 70 EBC
EXTRACT FINE D.M.:	min 75 %
TOTAL PROTEIN:	max 12.5 %
PH:	4,5 - 6.0