

Blackprinz[®] Malt

TYPICAL ANALYSIS

Moisture 6.0%
Color 500 °Lovibond

ITEM NUMBER

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

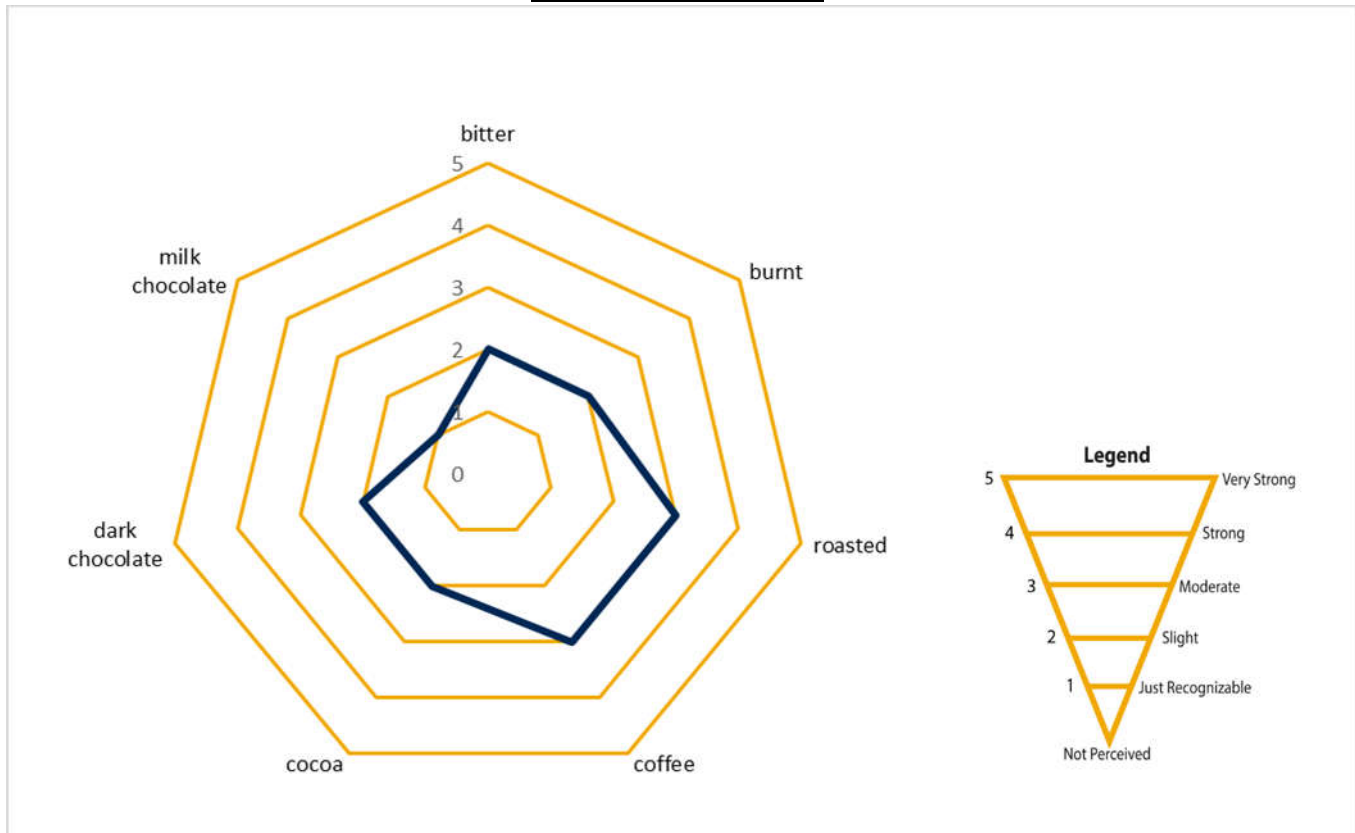
KOSHER CERTIFICATION

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.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

Blackprinz[®] Malt (*Continued*)

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 and functions as a 1:1 replacement to debittered black malt, but with smoother flavor. That's because debittered black malts are made by removing a great deal of the husk, but not all of it. Since husk develops bitter notes during roasting, debittered black malts will contribute a certain amount of bitter, astringent or dry flavors or after taste to beer.
- Blackprinz[®] Malt will contribute the same color characteristics as Black Malt but without the bitter, astringent, dry flavors or aftertaste.
- Use in Black IPAs, Black Lagers, Black Ales, Schwarzbiers and other beers for deep, rich color with only hints of subtle roasted flavor, and for color adjustment in any beer style

SUGGESTED USAGE LEVELS

- 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.

¹*The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*