BRIESS®
MALT & INGREDIENTS Co.
All Natural Since 1876
625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806
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PRODUCT INFORMATION SHEET

Black Barley

TYPICAL ANALYSIS

Moisture 6.0%
Color ..... 550º Lovibond

ITEM NUMBER

7046..... Whole Kernel, 50-pound bag
7047..... Preground, 50-pound bag

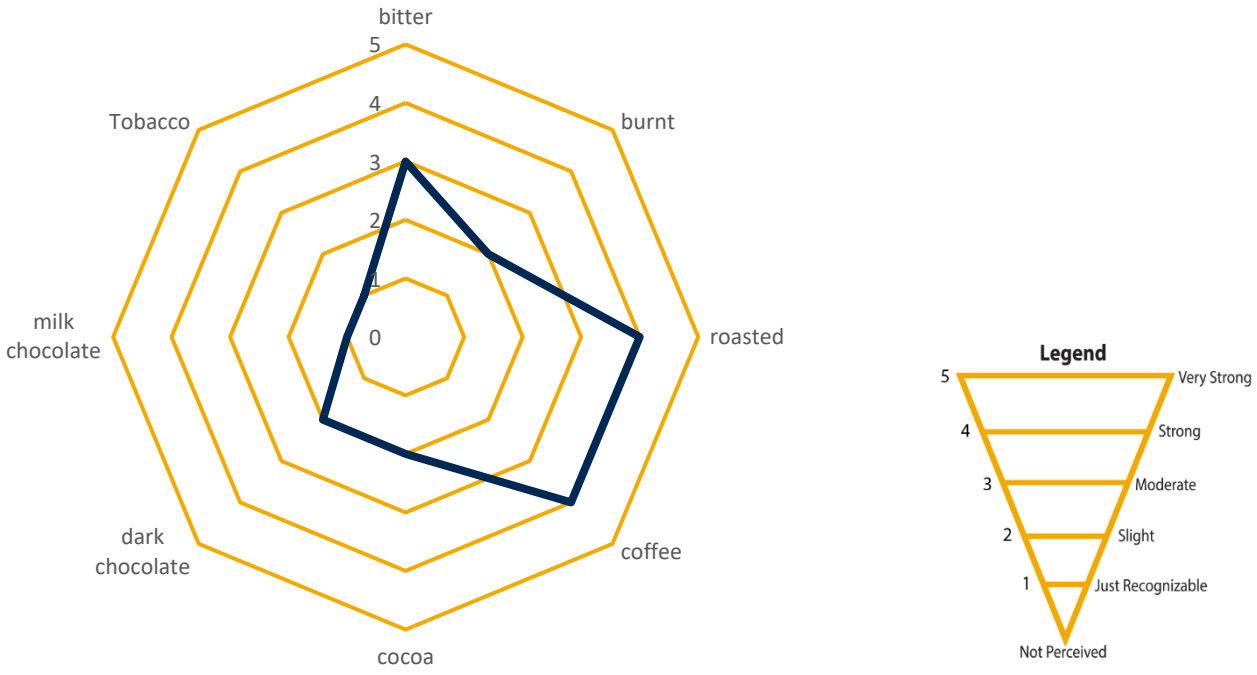
CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 ºF. 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 Mash[1] wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

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Black Barley *(Continued)*

FLAVOR & COLOR CHARACTERISTICS

- Style: Roasted Barley (unmalted)
- Flavor: Coffee, intense bitter, dry
- Color: Deep brown

CHARACTERISTICS / APPLICATIONS

- Provides color and rich, sharp flavor which is characteristic of Stout and some Porters.
- May be used with Black Malt to brew a Stout with more color and less intense Roasted Barley flavor notes.
- Use Chocolate Malt or Black Malt in combination with Roasted Barley to obtain desired color.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- 3-7 % Contributes coffee flavor to Porter and Stout

[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 70ºC (158ºF). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.*

Rev: February 3, 2020