



# Dingemans Special B

*Two-row Sebastian barley*



372 – 412 EBC  
140.0 – 155.0 °L

*Ideal for: Double Belgian abbey and Trappist beers, stouts, dark ales*

Through its unique double drying process, Dingemans Special B has a unique aroma and flavor. It imparts a heavy caramel taste and is often credited with the raisin-like flavor of some Belgian abbey ales. It can substitute chocolate and black malt when bitterness is not desired.

## Specifications

Assortment >6/64 Thru		H <sub>2</sub> O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
-	-	4.5	-	11.5	-	65.0	-	-	-	-	

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