



# Dingemans Aromatic

*Two-row Sebastian barley*



44 – 54 EBC  
17.0 – 21.0 °L

*Ideal for: Amber beers, ales, bock, Trappist, abbey*

Dingemans Aromatic is a mildly kilned malt that will add a strong malt aroma and deep color when used as a specialty malt. This malt can make up to 100% of the grain bill, but is fairly low in surplus diastatic enzymes.

## 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	5.5	11.5	55.0	80.0	-	2.0	30	-	-

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