



Dingemans Aroma 150

Two-row Sebastian barley



132 – 172 EBC
50.0 – 65.0 °L

Ideal for: Amber, red-colored beers, lagers, ales, stouts, bock

Dingemans Aroma 150 is a kilned malt that will add a strong malt aroma and deep color when used as a specialty malt. This can make up to 100 percent of the grain bill, but it is fairly low in surplus diastatic enzymes.

Specifications

Assortment >6/64 Thru		H ₂ 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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