



Dingemans Chocolate *(Mout Roost 900)*

Two-row Sebastian barley



800 – 1000 EBC
300.0 – 380.0 °L

Ideal for: Dark specialty beers, stouts, dark ales, bock

Dingemans Chocolate malt is a relatively high nitrogen malt that is roasted at high temperatures and then rapidly cooled when the desired color is achieved. "Chocolate" refers primarily to the malt's color, not its flavor. This malt will lend various levels of aroma, a deep red color, and a nutty/roasted taste, depending on the amount used.

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.			
-	-	5.0	-	11.5	-	65.0	-	-	-	-	

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