



# Dingemans De-Bittered Black (*Mout Roost 1400*)

*Two-row Sebastian barley*



1330 – 1600 EBC  
500.0 – 600.0 °L

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

The malt gives an smoky/burnt flavor to dark beers. Using an exclusive evaporative process, Dingemans De-Bittered Black malt will contribute a smoother flavor.

## 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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