



# Pauls Chocolate

*Two-row barley*



1106 – 1306 EBC  
415.0 – 490.0 °L

*Ideal for: Dark ales, stouts*

Pauls Chocolate malt is prepared from a low-modified pilsen type of malt in a revolving roasting drum. As a result of this roasting process, the enzymes are completely destroyed and dark, roasted colors are formed. Chocolate malt is used in dark ales and stouts to improve both color and 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.			
-	-	3.5	-	-	-	73.0	-	-	-	-	

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