



Pauls Roasted Barley

Two-row barley



1600 – 1800 EBC
600 – 680 °L

Ideal for: Darkest ales, stouts, porters

Pauls Roasted Barley starts with good quality malting barley of even size. The roasting process is similar to that of black malt, with extra care taken to not char the grain. Roasted barley will impart a dark flavor and substantial color.

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.			
-	-	3.5	-	-	-	73.0	-	-	-	-	

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