



Warminster Amber

Two-row barley

Malted in the United Kingdom



38 – 65 EBC

15.0 – 25.0 °L

Ideal for: All beer styles

Unlike crystal, the starting material for Amber malt is kilned Pale Ale malt. Lightly roasted with a dry baked biscuit flavor.

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.			
-	-	4.0	-	-	-	-	-	-	-	-	

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