



# Pauls Black Malt

*Two-row barley*



1360 – 1560 EBC  
510.0 – 585.0 °L

*Ideal for: Mild ales, brown ales*

Pauls Black malt starts with a low-modified pilsen malt. The main process difference between black and chocolate malt is in roasting time and temperature. Black malt is used in stouts to improve flavor and color.

## 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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MALT™**