



# Warminster Chocolate

*Two-row barley*



1200 – 1500 EBC  
450.0 – 550.0 °L

*Ideal for: Dark ales, stouts*

Warminster Chocolate 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	-	-	-	-	-	-	-	-	



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