



Roasted Malt Extract

Colour and roasted flavour enhancement

Muntons Roasted Malt Extract is made from 100% Black Malt. For this product we use a specially designed mash profile to extract all of the colour, flavour and aroma from the grain. This wort is then concentrated using falling film evaporation.

Roasted Malt Extract can be used to enhance colour intensity in lagers, as well as bringing amplified roasted notes to darker beer styles. Starting Inclusion rates of 0.1% will help with EBC colour adjustment, whilst higher rates can be used for flavour adjustment.

Applications:

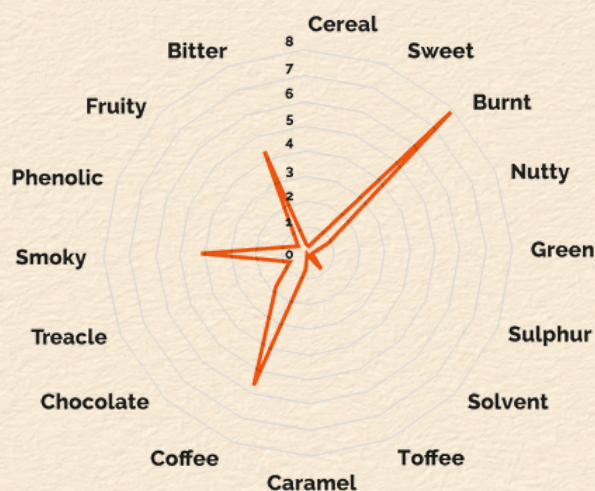
Roasted Malt Extract can be added during the boil, fermentation or in the bright tank. Applications vary from colour and flavour enhancement to final product colour adjustments.

Add 0.125g/L of Muntons Roasted Malt Extract for + 1 EBC

Calculating colour adjustment

$$\frac{\text{Desired EBC change}}{(\text{EBC of Extract in 10\% w/v sol} / 100)} = \text{g/l to add}$$

Parameter	Unit	Roasted Malt Extract
Colour (10% w/v sol)	EBC	680.0 – 925.0
Refractometric Solids	%	49.0 – 59.0
pH		3.00 – 4.40
Haze/Turbidity (0.03% w/v sol)	90° EBC	<0.80



For more information, contact Muntons Sales



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