

DIASTATIC AMBER MALT

Stonehelm.co.uk Malt Index

Grown in:

Belgium

Description:

This unique grain is the palest of all roasted malts. It is roasted at a lower temperature to preserve the diastatic enzymes. Although produced in Belgium, it is indispensable when recreating historic English beers.

Max Percentage of Mash:

80%

EBC:

50 - 60

brupaks



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