

MELANOIDIN MALT

Stonehelm.co.uk Malt Index

Grown in:

Germany

Description:

Malt flavour is defined by melanoidins, compounds formed by non enzymatic browning of malt sugars and low molecular weight proteins during the kilning process. Munich malt and Belgian aromatic malt are quite high in melanoidins. This aromatic malt from Bamberg, Germany, produces flavours similar to those from decoction mashes. Melanoidin malt promotes fullness of flavour and rounds off beer colour. It can be used to good effect in all medium to dark beers, especially Munich style lagers. Experimentation is strongly advised.

Max Percentage of Mash:

15%

EBC:

60 - 80



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