

## SPECIAL B

Stonehelm.co.uk Malt Index

Grown in:

Belgium

Description:

Special B is produced in the same way as other Belgian caramel malts except that it undergoes a second roasting. Its profile is that of a cross between dark caramel malt and medium roasted malt. The resultant distinctive flavour and aroma enhances many Belgian classics, but could also add interesting flavours to British ales, especially milds, brown ales etc. An interesting usage is to blend Rauchmalz with Special B (60/40) to emulate the flavour of the traditional English brown malt, traditionally kilned over open fires.

Max Percentage of Mash:

10%

EBC:

250 - 300



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