

BISCUIT® 50 MD



Wort colour:



TYPE OF MALT: Roasted Malts, Specialty Malts

Biscuit® 50 MD is the lightest of our roasted malts and is produced in the roasting drum. By immediately starting to roast the malt, it gets distinctive flavours and aromas of warm bread and cookies, as well as its distinct brown colour.

This roasted malt can be used for up to 30% of the grain bill.

Key specifications



COLOUR EBC:	50
LOVIBOND:	20,00
FLAVOUR:	Warm bread and cookies
USAGE:	Abbey Beers Stout Speciale Belge Porter Barleywine Flemish Old Brown Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 30%

Technical specifications

VARIETY:	6 rij-ige Europese winterbrouwergerst
MOISTURE:	max 4.5 %
COLOUR:	47 - 70 EBC
EXTRACT FINE D.M.:	min 75 %
TOTAL PROTEIN:	max 12.5 %
PH:	4.5 - 6.0