



Warminster Amber

Two-row barley

Malted in the United Kingdom



38 – 65 EBC

15.0 – 25.0 °L

Ideal for: All beer styles

Unlike crystal, the starting material for Amber malt is kilned Pale Ale malt. Lightly roasted with a dry baked biscuit flavor.

2014-15 Specifications

Assortment >6/64 Thru	H ₂ O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
		Min.	Max.	Sol	Total	S/T	FG			
-	-	4.0	-	-	-	-	-	-	-	-

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