



Dingemans Biscuit (*Mout Roost 50*)

Two-row Sebastian barley

Roasted in Belgium



46 – 70 EBC

18.0 – 27.0 °L

Ideal for: All specialty beers, ales, bock

This toasted malt will provide a warm bread or biscuit flavor and aroma and will lend a garnet-brown color. Use 5-15% maximum. No enzymes. Must be mashed with malts having surplus diastatic power.

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	CG	F-C Diff. Max.			
-	-	4.5	-	11.5	-	70.0	-	-	-	-	

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