



Stone Path Malt™

Product Information

SPM Signature “S” Special Brown

SPM Signature “S” Special Brown is a **custom** specialty malt produced from two-row spring barley. Ideal for adding malt complexities to darker beers including Dark Ales, Porters and Stouts. ***A custom kilning process produces an aromatic malt that imparts roasted flavors of toasted bread and sundried raisins with undertones of dark caramel.***

Malt Type: SPM Signature “S”

Package Type: Bag (55 lbs/25kg)

Grain Type: Spring Barley

Crop Year: Specified

Use Date: Specified

*Store under dry and cool conditions (Temp = 32-85 °F)

Typical Malt Analysis

	Units	Min	Max
Moisture	%		4.5
Extract (dry base)	%	81.0	
Wort color	EBC	292	313
	°L	110.0	118.0
Total Protein	%	10.0	11.5
Kolbach-Index	%		
Hartung 45 °C	%		
Friability	%		
Viscosity (8.6%)	mPas		
pH			
Saccharification	min		
Clarity			
Filtration			