

PRODUCT TECHNICAL SHEET

M2

SPECIFICATIONS

- Style: Specialty malt exclusive to Innomalt
- Flavor: Deeply malty and complex, with notes of hazelnut, crusty bread, and a light touch of caramel
- Color: Dark with subtle bistre (brownish gray) undertones

TYPICAL ANALYSIS

Color (ASBC / °Lovibond)	8.0 – 9.5
Moisture (%)	≤ 4.5
Fine Grind Extract (%)	> 80.5
Coarse Grind Extract (%)	> 79.5
Saccharification Time	> 15 min



APPLICATIONS

An excellent choice for brown or dark ales, bitters, and bocks.

Should be used with at least 20% enzymatic base malt (such as modern 2-row pale malt or pilsner malt).

STORAGE

Store in a cool, dry place — ideally between 15°C and 20°C with relative humidity below 60%.

Avoid temperature fluctuations. Under optimal storage conditions, the product remains usable for up to 18 months from the date of manufacture.