



M3 ROYAL JELLY

SPECIALTY MALTS

ANALYSIS

Moisture (%)	≤4,5
Color (°L)	18 / 25
Fine Grind Extract	≥80
F/C	X
Mash (min)	NIL

DESCRIPTION

Depending on the usage rate, contributes an amber to ruby hue, along with flavors of honey, caramel, and dried fruit.

NOTES

A specialty malt belonging to the Melanoidin and German Brühmalz family of malts, used to add texture, honey-like notes, and color to beer.

Recommended usage: 5%–15%.

SUBSTITUTIONS

Honey Malt
Melanoidin Malt
Brühmalz

APPLICATIONS

A specialty malt that adds richness, roundness, and aromatic complexity with notes of honey, caramel, and light toast. Enhances color and strengthens the malt profile. Ideal for Amber Ales, Märzens, Bocks, and other malt-forward beer styles.