

PRODUCT TECHNICAL SHEET

M3

SPECIFICATIONS

- Style : Specialty Malt
- Flavor : Malty and sweet aromas with notes of honey, crusty bread, and caramel.
- Color: Light to medium amber color

TYPICAL ANALYSIS

Color (ASBC / °Lovibond)	18.0 – 25.0
Moisture (%)	≤ 5.0
Fine Grind Extract (%)	≥ 80.0
Coarse Grind Extract (%)	≥ 78.5
Saccharification Time	≥ 60 min



APPLICATIONS

M3 malt is a specialty malt designed to enhance the color, sweetness, and aromatic complexity of beers. Its profile imparts amber to reddish hues as well as flavors of honey, caramel, and dried fruit. Recommended at 5% to 15% in your recipes, it's perfect for your Amber Ale, Märzen, or any other dark beer.

STORAGE

Store in a cool, dry place. Ideally, store between 15°C and 20°C with a relative humidity below 60%. Avoid temperature fluctuations. Under ideal storage conditions, the product can be used for up to 18 months from the date of manufacture.