

# GINGERBREAD COOKIE

Infusion malt



## CREATIVE SERIES



by BELGOMALT

### Dear Brewer!

As a long-term craft brewer, my hunger for recipe development is insatiable. I gain a lot of creative energy when I have the tools to achieve exciting and unique beers.

With our Gingerbread Cookie Infusion malt, we wanted to give you *even more tools!* 🍪

### About the malt:

When I started as a maltster, I wanted to approach the process of malting with my usual crafty spin. I dreamed about adding exotic and exciting ingredients into the malting process and I wondered what effect such an approach would have on the final malt produced.

After much exploration with many different exogenous ingredients, I was delighted to discover that the incorporation of ingredients into the malting process was successful in creating an entirely new and unique malt product - complex and layered malt varieties.

### Gingerbread Cookie Infusion malt:

With warming aromas stemming from generous additions of **cinnamon** and **ginger** into the malting process, the Gingerbread Cookie infusion malt finds soft balance with further additions of **nutmeg**, **allspice** and **cloves** working in harmony to contribute to a complex medley of depth, cosy spice and festivity. As with my home-cooked gingerbread cookies, the secret ingredient, a small addition of **black pepper** rounds things out beautifully.

### How to use Gingerbread Cookie infusion malt:

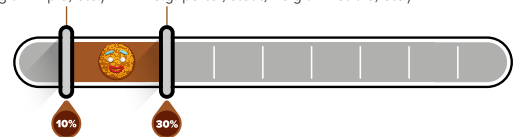
The percentage of Gingerbread Cookie infusion malt grist inclusion will depend on the result you'd like to achieve in your final beer, however it should fall somewhere between 10% and 30%.

The Gingerbread Cookie character is very present in this infusion malt- bold cinnamon and ginger find a lovely balance with other spices. If you plan to include other strong malt additions (roast malts or specialty malts with a lot of malt character), in an intense porter or stout for example, play with the upper end of the inclusion recommendation (30%) so that the Gingerbread Cookie notes remain very present. If the intention is to brew a more delicate beer, a subtle ale or a lager for example, the lower end of the recommendation range (10%) will result in a nuanced, fine complexity.

With hop additions, I would advise to keep them moderate so you don't cover up the true star of the show – the Gingerbread Cookie infusion malt! 🍪

**Lower limit,**  
for nuanced, fine-complexity  
Gingerbread Cookie character (e.g.  
amber ale, bockbier, Belgian Triple, etc.)

**Upper limit,**  
for bold Gingerbread Cookie character  
(suitable for strong, malt-forward beers,  
e.g. porter, stout, Belgian Double, etc.)



## Latest findings:

We've observed interesting compound formation (a medicinal character) between compounds originating from the cinnamon and POF+ (Phenolic Off-Flavour positive) yeast strains, such as Distillers yeast strains, Belgian ale strains and saisons. We recommend to avoid using these POF+ yeast strains with this particular infusion malt – and if uncertain, check with your yeast supplier.

**Stick to POF-, neutral ale and lager strains and let the malt character shine!**

Keep in mind that the gelatinization temperature of the Gingerbread Cookie infusion malt is 64°C. Therefore, a beta-amylase rest at 64-65°C for optimal saccharification is recommended.

**FYI:** This malt was produced with masses of spice additions. We've been able to remove the majority of these spices, but not 100%. You will still find traces of the spices contained within your malt – this is an operational challenge we're still in the process of overcoming, but that is the nature of innovative projects!

Prepare yourself to create something totally unique! Good luck and enjoy your brew day! 🍷

Cheers, **Cristal**



## GINGERBREAD COOKIE INFUSION MALT



## MALT ANALYSIS

**Variety:** 2 Row Spring 100%

**Lot NR:** 229775

**Best before date:** September 2024

**Usage rate:** 10 - 30% depending on beer style and desired intensity (see scale above)

**May contain traces of:** Cinnamon, Clove, Allspice, Black pepper, Nutmeg and Ginger

PARAMETERS		RESULTS
1	Extract	78,20 %
2	EBC colour	4,30 EBC
3	Post boil colour	6,20 EBC
4	Total protein	9,10 %
5	Soluble protein	3,50 %
6	Wort Viscosity	1,49 cP
7	Beta-glucans	101,00 mg/l
8	Enzymatic activity	Medium
9	Gelatinization temperature	64°C

