

Method for producing dry soluble malt-based beverage involves using barley malt as the grain raw material, extracting the malt and chicory in a countercurrent process, filtering, concentrating the extracts and drying the mixture. Extraction of water-soluble substances is carried out from dry malt and dried chicory roots until the dry matter content in the extracts reaches 16–18%. Extraction of chicory is carried out at normal pressure at a temperature of 75–80 °C, and before drying the mixture, its heat treatment is carried out at a temperature of 110-115 °C for 50-60 minutes.