

# PRODUCT INFORMATION

## Caramel Malt 120L WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	0% / 5% / 95%
Plump .....	80%
Thru.....	5%
Moisture .....	3.0%
Extract FG, Dry Basis.....	70.0%
*Color .....	120
*°Lovibond, Series 52, ½" Cell	

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
Store at temperatures of <90 °F.

### FLAVOR

Pronounced Caramel, Burnt Sugar, Raisiny, Prunes

### COLOR CONTRIBUTION:

Deep Red Color

### ITEM NUMBERS AND PACKAGING OPTIONS

5386 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- In contract to Brewers Malt, glassiness is a distinguishing characteristic of Caramel Malt. The glassy endosperm creates the desirable non-fermentable components giving true Caramel Malt the ability to contribute body (mouthfeel), foam retention, and extended beer stability, while contributing color and unique caramel flavor.
- Caramel Malt 120L is a roasted caramel malt that imparts deep red color.
- Use 3-15% in Amber and Red beers.
- Use 10-15% in Bock beers.
- Use 7-15% in Dark beers.
- Use 10-15% in Porter and Stout.
- Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

March 2006