

PRODUCT INFORMATION

Caramel Malt 60L WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 5% / 95%
Plump	70%
Thru.....	5%
Moisture	5.5%
Extract FG, Dry Basis.....	73.0%
*Color	60
*°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

Sweet, Pronounced Caramel

COLOR CONTRIBUTION:

Golden to Light Red Color

ITEM NUMBERS AND PACKAGING OPTIONS

5374 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- In contrast 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, foam retention, and extended beer stability, while contributing color and unique caramel flavor.
- Caramel Malt 60L is a roasted caramel malt that imparts golden to light red color.
- Use 3-7% for Pilsener-style beers for balance.
- Use 5-15% to provide color, sweetness and color to amber and red beers.
- 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.

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