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Contact: Bernadette Wasdovitch, Marketing Communications Manager  
Phone: 920.849.1329  
Mobile: 920.418.4227  
Email: [bwasdovitch@briess.com](mailto:bwasdovitch@briess.com)

## **Carabrown® Malt now available year round**

Carabrown® Malt, released in 2009 by Briess Malt & Ingredients Co. as a seasonal malt in the Maltster's Reserve Series, is now available year round.

A drum roasted malt, Carabrown® Malt was developed on the light side of the brown malt style in order to retain some residual sweetness while still delivering an assortment of toasted flavors. The overall character of Carabrown® Malt is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malty flavor before delivering lightly toasted, biscuity, nutty, graham cracker flavors, then finishing clean and somewhat dry. At 55° Lovibond, Carabrown® Malt contributes light brown to orange hues.

A versatile malt because of its flavor profile and relatively light color, Carabrown® Malt can be used in a wide variety of beers. For more formulating information, visit [www.BrewingWithBriess.com](http://www.BrewingWithBriess.com).

Other seasonal Maltster's Reserve Series malts now available year round include Caracrystal® Wheat Malt and two bitterless black malts—Blackprinz® Malt and Midnight Wheat Malt .

For formulating assistance or a sample of Carabrown® Malt, contact an authorized Briess distributor, call Briess at 920.849.7711 or email Briess at [info@brewingwithbriess.com](mailto:info@brewingwithbriess.com).

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