

# PRODUCT INFORMATION SHEET

## Crystal Red Malt

### FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting barley varieties

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	0% / 5% / 95%
Plump .....	70%
Thru .....	5%
Moisture .....	2.5%
Extract FG, Dry Basis .....	75.0%
Color .....	200 SRM

### ITEM NUMBER

7991..... Whole Kernel, 50-pound bag

### CERTIFICATION

Kosher: UMK Pareve

### STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel Roasted Malts may begin experiencing a slight flavor loss after 18 months.

### APPLICATIONS

Drum roasted crystallized malt that contributes intense colors at low usage rate, minimizing flavor impact. Contributes extreme red/brown colors and complex caramelized/burnt sugar notes at moderate usage rates.

### MALT STYLE

Caramel Malt (Roasted)

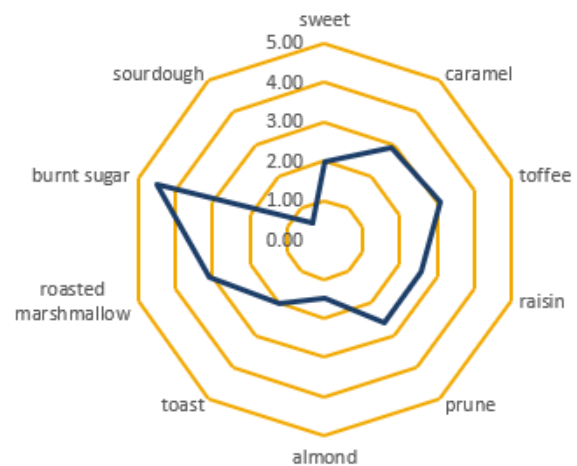
### SENSORY CHARACTERISTICS

Color.....Contributes red to deep red hues  
Flavor.....Pronounced Caramel, Burnt Sugar, Raisiny, Prunes

### SUGGESTED USAGE RATES

<1% To bump golden colors in Pale Ale and Lagers with minimum impact to flavor/fermentability  
1-3% For orange hues and slight caramel flavors in Amber Ales and Lagers  
3-7% For red color and low flavors of caramel, toffee in English Reds, Scotch Ales  
7-10% For deep red, cola colors and mild complex sugar flavors in Dark Ales and Lagers  
10-15 % In intensely flavored and colored beers like Barley Wines and certain Stouts

### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in a Hot Steep wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

### CHARACTERISTICS

- Briess Caramel Malts are roaster produced, making them the fullest flavored and best performing Caramel Malts
- Improve foam development and stability and enhance viscosity due to non-fermentable structures