

## Carabrown<sup>®</sup> Malt

A seasonal malt available July-December for your seasonal brews



### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	100% / 0% / 0%
Plump .....	91%
Thru .....	1%
Moisture .....	2.2%
Extract FG, Dry Basis .....	79.0%
Color .....	55 °Lovibond

### ITEM NUMBER

6461 .....	Whole Kernel, 50-pound bag
.....	Not available in preground

### KOSHER CERTIFICATION

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 diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

### FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Brown Malt
- Flavor: Smooth, slightly sweet malty  
Lightly toasted  
Biscuity, nutty, graham cracker  
Clean, dry finish
- Color: Light brown to orange hues

### CHARACTERISTICS / APPLICATIONS

- Carabrown<sup>®</sup> 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 lightly toasted flavors.
- The overall character of Carabrown<sup>®</sup> Malt is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malty flavor before delivering its payload of toasted flavors, then finishing clean and somewhat dry.
- Carabrown<sup>®</sup> Malt can be used in a wide variety of beer styles and is especially good in brown ales, porters and stouts.
- Use in bitter, pale, mild and Belgian Ales, wheat beers, bock, Oktoberfest, and Scotch Ales for flavor, complexity and color.
- Well suited for many beer styles for subtle flavor and color.
- 5-10%      Subtle sweet malty, lightly toasted flavors and light brown/orange color contributions
- 10-15%     Smooth, more accentuated toasted, biscuity, nutty, graham cracker flavors and slightly dry finish
- 15-25%     More pronounced yet smooth toasted, biscuity, nutty, graham cracker flavors and slightly dry finish

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.