

PRODUCT INFORMATION & TYPICAL ANALYSIS

Caracrystal[®] Wheat Malt

A seasonal malt available January-June for your seasonal brews



TYPICAL ANALYSIS

| | |
|-----------------------------|----------------|
| Mealy / Half / Glassy | 0% / 15% / 85% |
| Plump | 75% |
| Thru | 3% |
| Moisture | 4.0% |
| Extract FG, Dry Basis | 78.0% |
| Color | 55 °Lovibond |

ITEM NUMBER

| | |
|------------|--|
| 6457 | Whole Kernel, 50-pound bag |
| | Not available from Briess 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: Caramel wheat
- Flavor: Sweet, smooth, malty, bready, subtle caramel, dark toast, exceptionally clean finish
- Color: Orange to mahogany

CHARACTERISTICS / APPLICATIONS

- Caracrystal[®] Wheat Malt can be used in an extremely wide variety of beer styles for improved body, foam and foam retention, flavor and color
- Recommended for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers, and session beers where a touch of subtle caramel plus smooth dark toast flavor is beneficial
- Use in any beer style to add sweetness plus smooth flavors or to develop complex flavors
- 5-10% Subtle sweetness and flavor with pale orange tones
- 10-15% Mild sweetness and flavor plus orange tones
- 15-25% More pronounced flavor with dark orange to mahogany tones

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.