

Caracrytal[®] Wheat Malt WK

A seasonal malt available every January, February and March
For more information on Maltster's Reserve Series seasonal malts visit
BrewingWithBriess.com/Products/SeasonalMalts.htm



TYPICAL ANALYSIS

Mealy / Half / Glassy 0% / 15% / 85%
Plump 75%
Thru 3%
Moisture 4.0%
Extract FG, Dry Basis 78.0%
Color 45 °Lovibond

STORAGE AND SHELF LIFE

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

FLAVOR

Sweet
Smooth
Malty
Bready
Subtle Caramel / Subtle Toffee
Exceptionally Clean Finish

COLOR CONTRIBUTION

Golden to Orange to Mahogany

ITEM NUMBER

6457 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- Caracrytal[®] Wheat Malt is a roasted caramel wheat malt processed from Wisconsin grown wheat.
- In contrast to Brewers Malt, glassiness is a distinguishing characteristic of caramel (crystal) 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.

RECOMMENDED BEGINNING USAGE RATES

- Caracrytal[®] 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. Use in any beer style for smooth, subtle flavor.
- **5-10%** Subtle sweet, malty, bready, caramel flavor and light golden color contributions
- **10-15%** Sweet and smooth, malty, bready, subtle caramel flavor and golden to light orange color contributions
- **15-25%** Malty, warm bread, subtle caramel/toffee flavor and orange to mahogany color contributions

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.

