

# PRODUCT INFORMATION

## Caramel Malt 10L WK

### TYPICAL ANALYSIS

Mealy / Half / Glassy .....	0% / 5% / 95%
Plump .....	70%
Thru.....	5%
Moisture .....	7.0%
Extract FG, Dry Basis.....	75.0%
*Color .....	10
*°Lovibond, Series 52, ½" Cell	

### STORAGE AND SHELF LIFE

Best if used within 6 months from date of manufacture.  
Store at temperatures of <90 °F.

### FLAVOR

Candylike Sweetness, Mild Caramel

### COLOR CONTRIBUTION:

Golden

### ITEM NUMBERS AND PACKAGING OPTIONS

5357 ..... 50-pound bag

### KOSHER CERTIFICATION

UMK Pareve

### CHARACTERISTICS AND APPLICATIONS

- In contract to Brewers Malt, glassiness is a distinguishing characteristic of Caramel 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.
- Caramel 10L is a roasted caramel malt that imparts golden color.
- Use 3-7% for Pilsener-style beers for balance.
- Use 5-15% to provide color, sweetness and color to light amber beers.
- Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties.

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.

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