

PRODUCT INFORMATION

Caramel Malt 40L WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 5% / 95%
Plump	75%
Thru.....	5%
Moisture	5.5%
Extract FG, Dry Basis.....	73.0%
*Color	40
*°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

Sweet, Caramel, Toffee

COLOR CONTRIBUTION

Golden to Light Red Hues

ITEM NUMBERS AND PACKAGING OPTIONS

5367 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 Malt 40L is a roasted caramel malt that imparts golden to light red 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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