

CARAPILS[®] COPPER MALT

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties

APPLICATIONS

Foam retention | Beer stability | Color
Aroma | Balancing body

Carapils[®] Copper Malt brings color and flavor to the iconic Briess *Carapils[®] Malt*. This unique dextrine-style malt adds body, foam retention, beer stability, while also adding graham cracker and candy-like notes and copper to red hues. The non-fermentables in *Carapils[®] Copper Malt* are advantageous in balancing body and enhancing the color and flavor depth of dark colored beers. This unique, dark dextrin-style malt provides color hues and balanced flavor notes between those of caramel, kilned and dry roasted malts. In beer at low usage rates, it provides copper color with limited flavor impact and some improvement to body, mouthfeel and head retention. At higher usage rates it contributes balanced red colors and malt flavor notes. It shows complex toast, toffee and burnt sugar flavors at very high usage rates.

TYPICAL ANALYSIS*

Mealy / Half / Glassy.....	0% / 0% / 100%
Plump.....	75%
Thru.....	5%
Moisture.....	5.5%
Extract FG, Dry Basis.....	75.0%
Color.....	30° Lovibond

**Typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. 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.*

MALT STYLE

Dark Dextrin Malt

ITEM NUMBER

7247 Whole Kernel, 50-pound bag

CERTIFICATION

Kosher: 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.

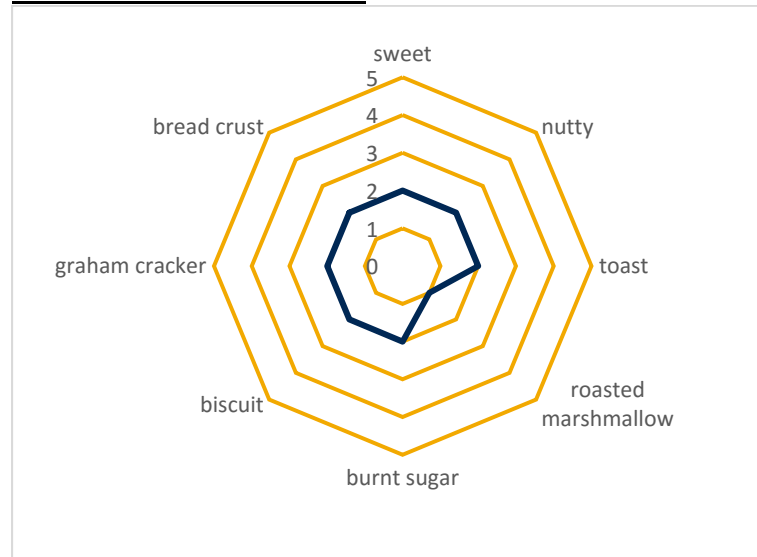
SENSORY CHARACTERISTICS

Color Copper to red hues
Flavor Malty, graham cracker, toasty

SUGGESTED USAGE RATES

10% adds copper/orange hues
20% reddish color
30% is solidly a red ale

AVERAGE SENSORY PROFILE**



Key: 0= Not Perceived, 1=Just Recognizable, 2=Slight, 3= Moderate, 4=Strong, 5=Very Strong

***The average sensory profile shows the intensity of flavors and aromas perceived in a Congress Mash wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.*

CHARACTERISTICS

- *Carapils[®] Copper Malt* has the full glassiness of Briess *Carapils[®] Malt*.
- May be used with or without other specialty malts.
- *Carapils[®] Copper Malt* is devoid of enzymes and can be steeped in hot water or mashed.
- *Carapils* and *Cara-Pils* are registered trademarks of Briess Industries, Inc.