



## PRODUCT INFORMATION SHEET

# CARACRYSTAL® WHEAT MALT

### FEATURES & BENEFITS

Produced in the U.S.A

This 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.

### TYPICAL ANALYSIS

Mealy / Half / Glassy ..... 0% / 15% / 85%  
Plump ..... 75%  
Thru ..... 3%  
Moisture ..... 4.0%  
Extract FG, Dry Basis ..... 78.0%  
Color ..... 55 SRM

### ITEM NUMBER

6457 ..... 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 roasted malts may begin experiencing a slight flavor loss after 18 months.

### APPLICATIONS

Can be used in an extremely wide variety of beer styles for improved body, foam and foam retention, flavor, and color

### MALT STYLE

Caramel wheat

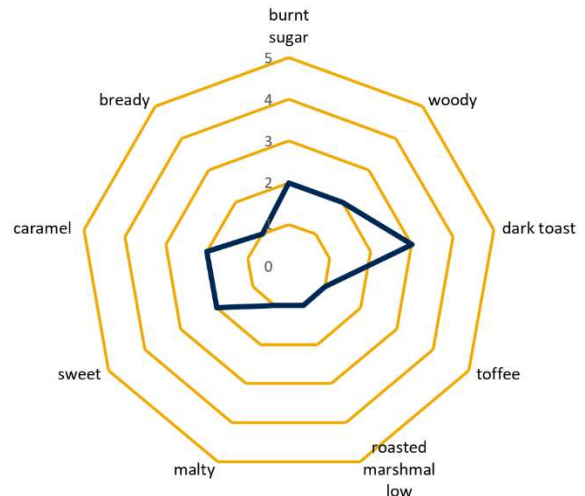
### SENSORY CHARACTERISTICS

Color ..... Orange to mahogany hues  
Flavor .. Sweet, smooth, malty, bready, subtle caramel, dark toast, exceptionally clean finish

### SUGGESTED USAGE RATES

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

### AVERAGE SENSORY PROFILE\*



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

### CHARACTERISTICS

- 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