

CARAMEL MALT 40L

FEATURES & BENEFITS

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

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% / 5% / 95%
Plump 70%
Thru 5%
Moisture 5.5%
Extract FG, Dry Basis 77.0%
Color 40 SRM

ITEM NUMBER

5409 Whole Kernel, 50-pound bag
5663 Preground, 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

Drum roasted crystallized malt that improves foam, enhances viscosity, and contributes golden hues with a candy-like sweetness

MALT STYLE

Caramel Malt (Roasted)

SENSORY CHARACTERISTICS

Color Contributes golden hues
Flavor Sweet, Caramel, Toffee

SUGGESTED USAGE RATES

3-7% For balance in Pilsners
5-10% Lagers ranging from California Common, Vienna, Bock to Dark Lagers
5-15% Variety of ales including Pale Ales and bitter IPAs, through dark ales like Porters and Stouts

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

- Briess Caramel Malts are roaster produced, making them the fullest flavored and best performing Caramel Malts
- Improve foam development and stability and enhance viscosity due to non-fermentable structures