

CARAPILS® COPPER MALT

FEATURES & BENEFITS

Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting 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% / 0% / 100%
Plump 75%
Thru 5%
Moisture 5.5%
Extract FG, Dry Basis 75.0%
Color 20 SRM

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

APPLICATIONS

Very unique dextrin-style malt adds body, foam retention, and beer stability just like Carapils® Malt

MALT STYLE

Dark Dextrin Malt

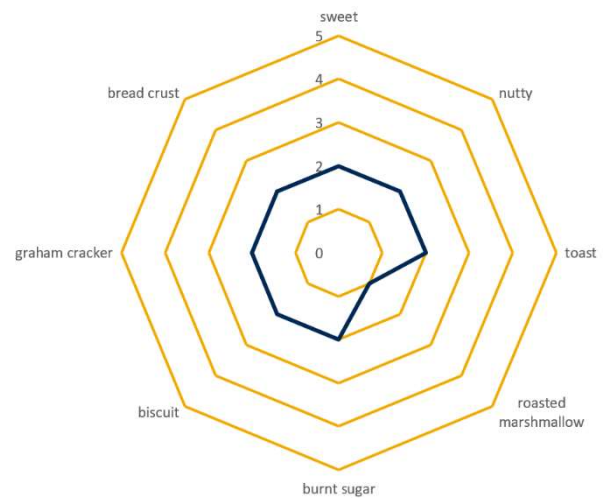
SENSORY CHARACTERISTICS

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

SUGGESTED USAGE RATES

10% Adds copper/orange hues
20% Reddish color
30% Solidly a red ale

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

- Carapils® Copper Malt has the full glassiness of Briess Carapils® 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.