



PRODUCT INFORMATION SHEET

CARAPILS® 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	6.5%
Extract FG, Dry Basis	75.0%
Color	1.5 SRM

ITEM NUMBER

5419	Whole Kernel, 50-pound bag
5667	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

Very unique dextrin-style malt adds body, foam retention, and beer stability without influencing color or aroma

MALT STYLE

Dextrin Malt

SENSORY CHARACTERISTICS

Color	None
Flavor	None

SUGGESTED USAGE RATES

1-5% to add body and foam stability without influencing color or aroma

CHARACTERISTICS

- Upgrades all types of beer, including light colored beers
- The non-fermentables in Carapils® Malt are advantageous in balancing body and flavor of dark colored beers
- May be used with or without specialty malts
- Has the full glassiness of a Caramel Malt
- Devoid of enzymes and can be steeped in hot water or mashed
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