

PRODUCT INFORMATION SHEET

CARABROWN® 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

Moisture 2.2%
Extract FG, Dry Basis 79.0%
Color 55 SRM

ITEM NUMBER

6461 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 a wide variety of beer styles and is especially good in brown ales, porters, and stouts

MALT STYLE

Brown Malt

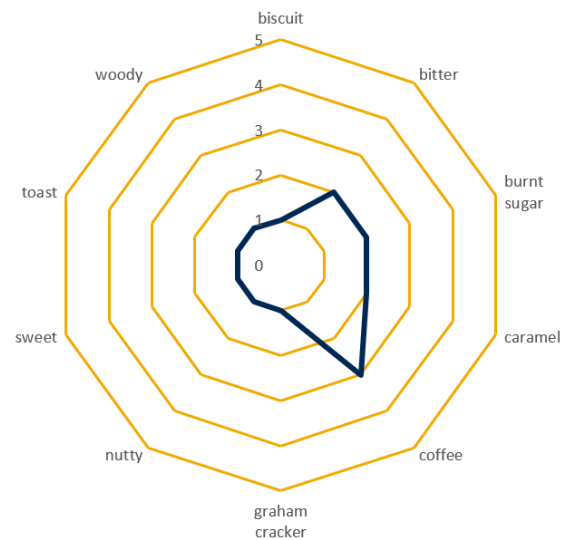
SENSORY CHARACTERISTICS

Color Light brown to orange hues
Flavor Smooth, slightly sweet malty, lightly toasted biscuity, nutty, graham cracker, clean dry finish

SUGGESTED USAGE RATES

5-10% Subtle sweet malty, lightly toasted flavors and light brown/orange color contributions
10-15% Smooth, more accentuated toasty, biscuity, nutty, graham cracker flavors and slightly dry finish
15-25% More pronounced yet smooth toasted, biscuity, nutty, graham cracker flavors and slightly dry finish

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

- Developed on the light side of the brown malt style in order to retain some residual sweetness while still delivering an assortment of lightly toasted flavors
- Overall character is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malty flavor before delivering its payload of toasted flavors, then finishing clean and somewhat dry
- Use in bitter, pale, mild and Belgian Ales, wheat beers, Bock, Oktoberfest, and Scotch Ales for flavor, complexity and color