CARACRYSTAL® WHEAT MALT

FEATURES & BENEFITS
Produced in the U.S.A

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*

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

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.

*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.