CARAMEL MALT 10L

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

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………………Candy-like sweetness, mild caramel

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

TYPICAL ANALYSIS
Mealy / Half / Glassy ......................... 0% / 5% / 95%
Plump .................................................. 70%
Thru .................................................... 5%
Moisture .............................................. 7.0%
Extract FG, Dry Basis ........................... 77.0%
Color .................................................... 10 SRM

ITEM NUMBER
5405 ........................................ 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.