CARAMEL MALT 80L

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 red to deep red hues
Flavor.................Pronounced Caramel, Slight Burnt Sugar, Raisiny

SUGGESTED USAGE RATES
1-3% For balance in Pilsners
5-10% In lagers ranging from Vienna and Oktoberfest to Dark Lagers
5-10% In a variety of ales including Pale Ales, bitter IPSs to Porters and Stouts and Barley Wine
10-15% In various styles including Doppelbocks and Barley Wine

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............................................ 4.5%
Extract FG, Dry Basis ..................... 76.0%
Color................................................... 80 SRM

ITEM NUMBER
5417 ........................................ Whole Kernel, 50-pound bag
5666 ......................................... 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.