CARAPILS® ORGANIC MALT

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

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

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
5350 ........................................ Whole Kernel, 50-pound bag

CERTIFICATION
Organic: USDA Certified Organic
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.

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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