

CARAMEL MALT

Caramel malts are made of finest two row spring barley grown in the most prominent regions such as Germany, France, Denmark and England. The varieties in use are approved and well established in the country of origin.

Caramel malt is produced on the kiln with three different colours. Due to the production process the enzymatic activities are reduced. A marked aroma is present, it is more intense with darker colour. It can be used attaining slightly darker beer colour together with a smooth aroma in case of light caramel malt. Dark caramel is typically used to obtain a darker colour combined with a significant malty aroma and lower fermentability ending up in fullbodied and sweet malt aromatic beers. The medium colour is in between these types.

Typical usage is 5-30%. It can be used for all types of beers. Light caramel is often used for alcoholfree, light and Bohemian style beers. Medium and dark are used for darker ales, Bavarian Dark beer, Alt beer, Dark Wheat beer and Bock beers.

SPECIFICATIONS

Parameter	Unit	Light	Medium	Dark
Moisture	%	max 5.0	max 5.0	max 5.0
Extract, dry matter	%	min 78.0	min 78.0	min 78.0
Wort Colour	EBC	15 – 25	30 – 40	55 – 65
	ASBC	6 - 10	12-16	21 - 25

The Malt is produced according to the EU standard concerning Food Hygiene and complies with the German Purity Law of 1516. Regular checks for all parameters and monitoring schemes for contaminants ensure consistent quality and safety. Typically available in 25 or 50 kg bags.