BRIESS MALT & INGREDIENTS Co.
All Natural Since 1876
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PRODUCT INFORMATION SHEET

CARAMEL MALT 60L

FEATURES & BENEFITS

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

This typical analysis is not to be construed as product specification. Typical analysis represents average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The data listed under typical analysis are subject to the standard analytical deviations. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 5% / 95%
Plump	70%
Thru	5%
Moisture	5.0%
Extract FG, Dry Basis	77.0%
Color	60 SRM

ITEM NUMBER

5411	Whole Kernel, 50-pound bag
5664	Preground, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE

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.

APPLICATIONS

Drum roasted crystallized malt that improves foam, enhances viscosity, and contributes golden hues with a candy-like sweetness

MALT STYLE

Caramel Malt (Roasted)

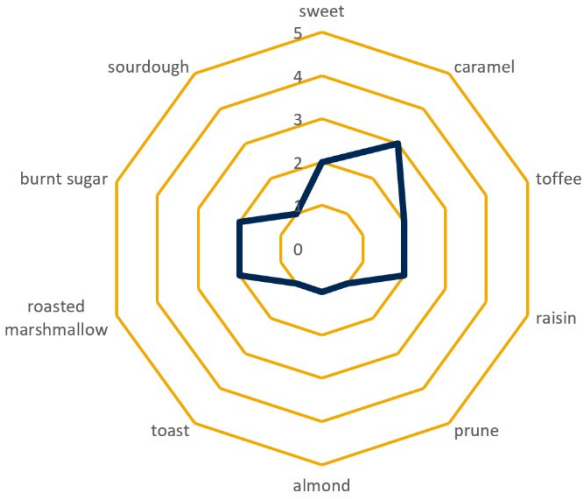
SENSORY CHARACTERISTICS

Color	Contributes golden to red hues
Flavor	Sweet, Pronounced Caramel

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

Rev: April 25, 2021