

PRODUCT INFORMATION & TYPICAL ANALYSIS

Carabrown[®] Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	100% / 0% / 0%
Plump	91%
Thru	1%
Moisture	2.2%
Extract FG, Dry Basis	79.0%
Color	55 °Lovibond

ITEM NUMBER

6461	Whole Kernel, 50-pound bag
7039	Preground, 50-pound bag

KOSHER CERTIFICATION

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 diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

AVERAGE SENSORY PROFILE*



*The average sensory profile shows the intensity of flavors and aromas perceived in Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.



BRIESS®

MALT & INGREDIENTS Co.

All Natural Since 1876

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

www.Briess.com

PRODUCT INFORMATION & TYPICAL ANALYSIS

Carabrown® Malt (*Continued*)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Brown Malt
- Flavor: Smooth, slightly sweet malty
Lightly toasted
Biscuity, nutty, graham cracker
Clean dry finish
- Color: Light brown to orange hues

CHARACTERISTICS / APPLICATIONS

- Carabrown® Malt was developed on the light side of the brown malt style in order to retain some residual sweetness while still delivering an assortment of lightly toasted flavors.
- The overall character of Carabrown® Malt is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malty flavor before delivering its payload of toasted flavors, then finishing clean and somewhat dry.
- Carabrown® Malt can be used in a wide variety of beer styles and is especially good in brown ales, porters and stouts.
- Use in bitter, pale, mild and Belgian Ales, wheat beers, bock, Oktoberfest, and Scotch Ales for flavor, complexity and color.
- Well suited for many beer styles for subtle flavor and color.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

SUGGESTED USAGE LEVELS

- 5-10% Subtle sweet malty, lightly toasted flavors and light brown/orange color contributions
- 10-15% Smooth, more accentuated toasted, biscuity, nutty, graham cracker flavors and slightly dry finish
- 15-25% More pronounced yet smooth toasted, biscuity, nutty, graham cracker flavors and slightly dry finish

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. 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.

¹The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.