

PRODUCT INFORMATION & TYPICAL ANALYSIS

Caracrysal® Wheat Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy 0% / 15% / 85%
Plump 75%
Thru 3%
Moisture 4.0%
Extract FG, Dry Basis 78.0%
Color 55 °Lovibond

ITEM NUMBER

6457 Whole Kernel, 50-pound bag
6522 Preground, 50-pound bag

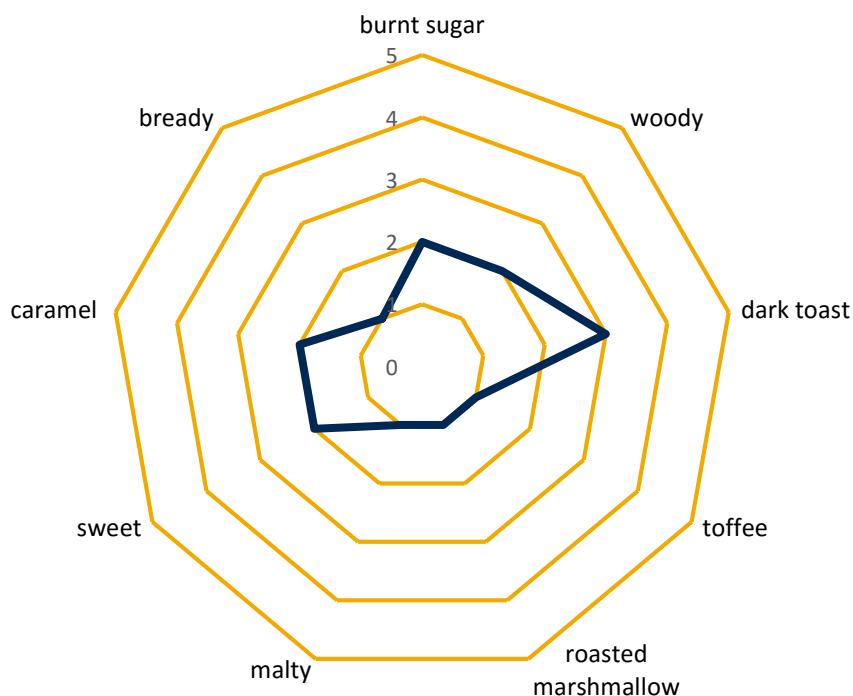
KOSHER CERTIFICATION

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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 a Congress Mash¹ wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.

PRODUCT INFORMATION & TYPICAL ANALYSIS

Caracrytal® Wheat Malt (*Continued*)

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Caramel wheat
- Flavor: Sweet, smooth, malty, bready, subtle caramel, dark toast, exceptionally clean finish
- Color: Orange to mahogany hues

CHARACTERISTICS / APPLICATIONS

- Caracrytal® Wheat Malt can be used in an extremely wide variety of beer styles for improved body, foam and foam retention, flavor and color
- Recommended for all beer styles using caramel malts such as IPAs, Pale Ales, low alcohol beers, wheat beers, Bock beers, and session beers where a touch of subtle caramel plus smooth dark toast flavor is beneficial
- Use in any beer style to add sweetness plus smooth flavors or to develop complex flavors

SUGGESTED USAGE LEVELS

- 5-10% Subtle sweetness and flavor with pale orange tones
- 10-15% Mild sweetness and flavor plus orange tones
- 15-25% More pronounced flavor with dark orange to mahogany tones

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.