

PRODUCT INFORMATION & TYPICAL ANALYSIS

Caramel Malt 120L

TYPICAL ANALYSIS

Mealy / Half / Glassy 0% / 5% / 95%
 Plump 75%
 Thru 5%
 Moisture 3.0%
 Extract FG, Dry Basis 75.0%
 Color 120° Lovibond

ITEM NUMBER

5415 Whole Kernel, 50-pound bag
 7049 Preground, 50-pound bag

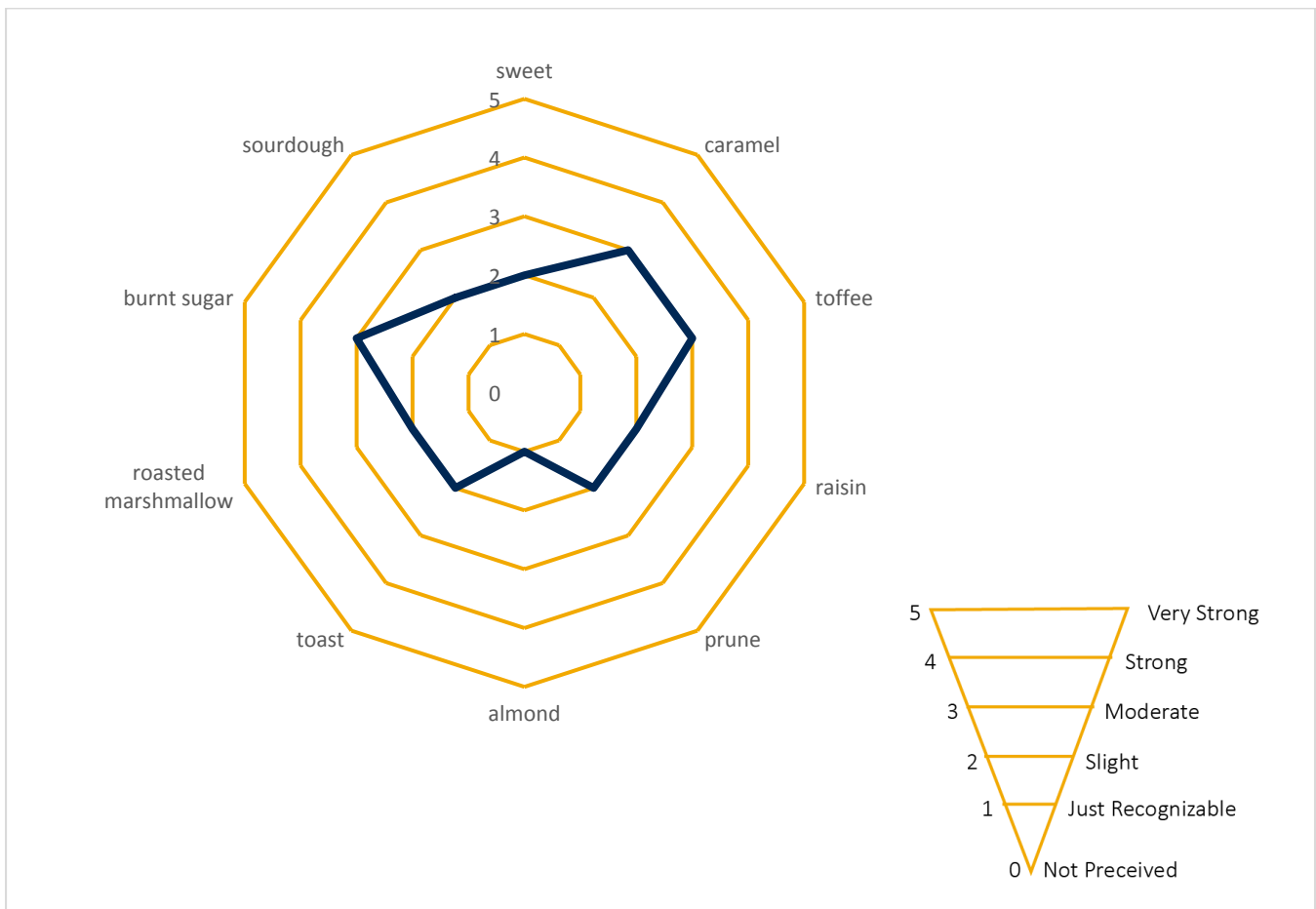
CERTIFICATION

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 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.



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PRODUCT INFORMATION & TYPICAL ANALYSIS

Caramel Malt 120L (Continued)

FLAVOR & COLOR CONTRIBUTIONS

- Malt Style: Caramel Malt (Roasted)
- Flavor: Pronounced Caramel, Burnt Sugar, Raisiny, Prunes
- Color: Contributes red to deep red hues

CHARACTERISTICS / APPLICATIONS

- Briess Caramel Malts are roaster produced. Roasters, rather than kilns, make the fullest flavored and best performing Caramel Malts. Briess roasters are efficient drum roasters that have been custom designed and engineered to roast malt and barley. These customized drum roasters allow for the application of significantly higher temperatures to green malt. This is a must for the true crystallization of sugars and development of unique flavors, colors and physical properties only associated with the glassy, crystallized sugars of Caramel Malt.
- Caramel Malts are characterized by a glassy endosperm with varying degrees of sweet flavor ranging from light caramel to toffee to burnt sugar. Typical color range of Caramel Malts is 10° to 120° Lovibond.
- A distinguishing characteristic of Caramel Malts is their ability to improve foam development and stability and enhance viscosity due to non-fermentable structures they contribute to beer.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row malting varieties.

SUGGESTED USAGE LEVELS

- 1-3% For balance in Pilsners
- 5-10% California Common Beer, Vienna, Marzen and Oktoberfest
- 5-15% Doppelbocks, Dark Lagers and Barley Wine
- 5-15% Certain styles of Brown Ales, Scotch Ales, Stouts and Porters

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.

Rev: February 2, 2016