



Specifications

051.021.4 – 051.024.8
Brewferm® Cara-120 malt
Crop year 2014

Parameter	Unit	Minimum	Maximum
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort colour	EBC (Lov.)	110.0 (41.8)	130.0 (49.3)
Saccharification	Minutes		Normal

Features

A dark Belgian caramel-style malt. High temperature of germination. Taste development at up to 220°C, intense aroma. Brewferm® Cara-120 malt imparts a strong caramel-sweet aroma and unique toffee-like flavour, adding a rich amber colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.

Usage

Brown and dark beers. Up to 20% of the mix.

Storage and shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months.

Remarks

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.