

ROASTED MALTS

# LIGHT CARAMALT

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



# ROASTED MALTS

## LIGHT CARAMALT



Caramalts are used to give or adjust colour and sweet malty flavours to ales and lager beers without the astringency of more heavily roasted crystals etc. Light Caramalt is a paler version of our Medium Caramalt but still offers the desirable sweet, softer nutty flavours of our Medium Caramalt.

### TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	7	7	7
EXTRACT DM (MIN)	275	77	77
COLOUR RANGE °EBC/°SRM	10 - 30	15 - 35	13 - 17
TOTAL NITROGEN/PROTEIN % DM (MAX)	<1.75	-	-
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-

### DETAILS

**SUGGESTED USE:** Used to give colour and flavour to pale lager beers.

**FLAVOUR PROFILE:** Imparts sweet, toffee, caramel, burnt sugar, raisin flavours and a golden light flavour.

**INCLUSION RATE:** Up to 15%

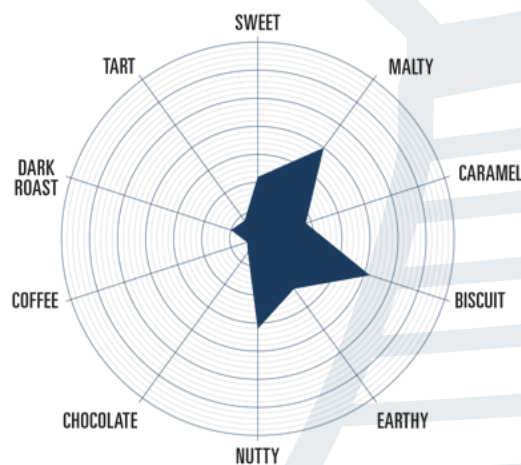
**AVAILABLE PACKAGING:** 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:  
[www.bairds-malt.co.uk](http://www.bairds-malt.co.uk)

**WWW.BAIRDS-MALT.CO.UK**

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### TASTING WHEEL



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