

ROASTED MALTS

MEDIUM CARAMALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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Perhaps our most popular Caramalt, you'll find it in most brewers' grain store due to its ability to adjust colour and add sweet malty flavours to ale or lager beers, without the astringency of more heavily roasted crystals. Given that it also contributes to body and mouthfeel, it works well with delicately flavoured lagers through to high hopped ales.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	6	6	6
EXTRACT DM (MIN)	275	77	77
COLOUR RANGE °EBC/°SRM	50 - 70	55 - 75	30 - 37
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%

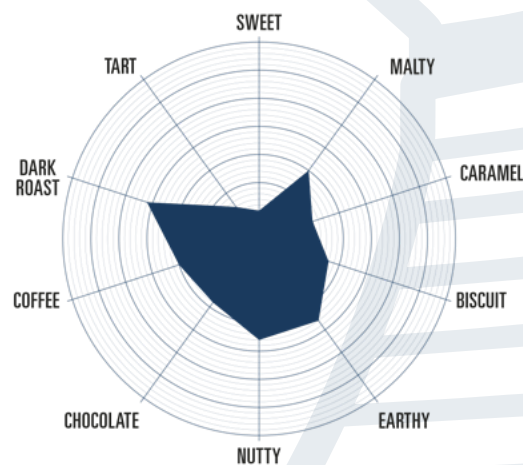
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of malts on our website at:
www.bairds-malt.co.uk

WWW.BAIRDS-MALT.CO.UK

Bairds Malt Limited
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TASTING WHEEL



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