



Productspecification: Ca 10

Selected local summer malting barley is processed into light caramel malt. A nearly complete caramelization occurs through gentle production in the drum roaster. The pleasant sweetness and subtle caramel notes enhance palatability and improve foam quality.

<i>Parameter</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Unit</i>
Water content		4,5	%
Fine grist in dry matter	78,0		%
Wort colour	7,0	12,0	EBC
Raw material	summer malting barley		
Origin	Germany		
Ingredients	barley, water		
	Appearance	bright yellow grains, evenly light brown inside of grains, glassy	
	Packaging	bulk loading, BigBag and 25kg bag	
	Shelf life	at least 24 months when stored in a cool, dry place (max. 18°C)	
	Available qualities	conventional, EU organic, Bioland, Bio Suisse Organic	

Status: 07/2024