



Productspecification: Ca 120

Selected local summer malting barley is processed into dark 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.

Parameter		Minimum	Maximum		Unif
Water content			4,5		%
Fine grist in dry matter		78,0			%
Wort colour		110,0	130,0		EBC
Raw material summer malting barley		Appearance	brown grains, evenly dark brown inside of grains, glassy		
Origin	Origin Germany		Packaging	bulk loading, BigBag and 25kg bag	
Ingredients	redients barley, water		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