



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.

<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	110,0	130,0	EBC
Raw material	summer malting barley		Appearance
Origin	Germany		Packaging
Ingredients	barley, water		Shelf life
			Available qualities

Status: 07/2024

