



## Productspezifikation: Ca 200

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>   |
|---------------------------------|-----------------------|----------------|---|
| <b>Water content</b>            |                       | 4,5            | %   |
| <b>Fine grist in dry matter</b> | 78,0                  |                | %   |
| <b>Wort colour</b>              | 180,0                 | 220,0          | EBC   |
| <b>Raw material</b>             | summer malting barley |                | <b>Appearance</b>   |
| <b>Origin</b>                   | Germany               |                | <b>Packaging</b>  |
| <b>Ingredients</b>              | barley, water         |                | <b>Shelf life</b>   |
|                                 |                       |                | <b>Available qualities</b>                                      |
|                                 |                       |                | brown grains, evenly dark brown inside of grains, glassy        |
|                                 |                       |                | bulk loading, BigBag and 25kg bag                               |
|                                 |                       |                | at least 24 months when stored in a cool, dry place (max. 18°C) |
|                                 |                       |                | conventional, EU organic, Bioland, Bio Suisse Organic           |

Status: 07/2024