



**Productspecification: Ca 60**

Selected local summer malting barley is processed into 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>	50,0	70,0	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>
			bright yellow grains, evenly 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

