



Productspecification: Ca special

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	450,0	600,0	EBC
Raw material	summer malting barley		
Origin	Germany		
Ingredients	barley, water		
Appearance	dark brown grains, evenly dark 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