



Productspecification: Ca spelt

Dark caramel malt made of selected local spelt. Through the gentle production in the drum roaster, an almost complete caramelization takes place. The enjoyable sweetness and the intensive caramel note increase the palatfulness and improve the foam. Suitable for use with all strong malty spelt beer types.

<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	80,0	120,0	EBC
Raw material malting spelt	Appearance brown grains, evenly dark brown inside of grains, glassy		
Origin Germany	Packaging bulk loading, BigBag and 25kg bag		
Ingredients spelt, 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