



Productspecification: Ca 10

Selected local summer malting barley is processed into light 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.

Parameter	Minimum	Maximum	Unit
Water content		9,0	%
Fine grist in dry matter	78,0		%
Wort colour	7,0	12,0	EBC
Raw material	summer malting barley	Appearance	bright yellow grains, evenly light brown inside of grains, glassy
Origin	Germany	Packaging	bulk loading, BigBag and 25kg bag
Ingredients	barley, 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

