



## 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.

<i>Parameter</i>	<i>Minimum</i>	<i>Maximum</i>	<i>Unit</i>
<b>Water content</b>		9,0	%
<b>Fine grist in dry matter</b>	78,0		%
<b>Wort colour</b>	7,0	12,0	EBC
<b>Raw material</b> summer malting barley	<b>Appearance</b> bright yellow grains, evenly light brown inside of grains, glassy <b>Packaging</b> bulk loading, BigBag and 25kg bag <b>Shelf life</b> at least 24 months when stored in a cool, dry place (max. 18°C) <b>Available qualities</b> conventional, EU organic, Bioland, Bio Suisse Organic		
<b>Origin</b> Germany			
<b>Ingredients</b> barley, water			

Status: 07/2024