

CARA MALT



TASTING NOTES
 SWEET CARAMEL, MALTY

BEER STYLES	USAGE RATE	RECIPE
<i>All beer styles (foam and mouthfeel)</i>	<i>Up to 15%</i>	<i>Crisp Session Bitter See page 110</i>

Cara Malt is a very low colour Crystal Malt which has an almost completely glassy endosperm. It contains a greater degree of sweetness than Crystal Malt and the harsher nutty roasted flavours are not present.

It greatly improves body, foam retention and beer stability whilst adding little colour. It has therefore, become very popular in the production of lagers where it is used to assist in enhancing flavour and character. For this reason it has also become a common constituent in low alcohol beers.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	6.0% max	6.0% max	6.0% max
EXTRACT	277 L°/kg	73.0%	73.0%
COLOUR	23-32 EBC	25.0-35.0 EBC	9.9-13.7 °L