

## CARA MALT

**TASTING NOTES**  
 INTENSE CARAMEL SWEETNESS,  
 WITH RESIDUAL MALTINESS

<b>BEER STYLES</b>	<b>USAGE RATE</b>	<b>RECIPE</b>
<i>All beer styles (foam and mouthfeel)</i>	<i>Up to 15%</i>	<i>Crisp Session Bitter See page 115</i>

**C**ara 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	73.3%	73.3%
COLOUR	23-32 EBC	25-35 EBC	10-14 °L