



SPECIFICATION

MALT CARA 120 EBC (CROP 2009)

| PARAMETER | UNIT | MIN | MAX |
|---------------------|------|------|-----|
| Humidity | % | | 6.0 |
| Extract (dry basis) | % | 74.0 | |
| Wort colour | EBC | 110 | 130 |

Features:

Belgian Crystal malt.
Torrefied at 220°C

Usage:

All light lagers and light ales. Can be used up to 50 % of the mixture.

Characteristics:

Crystal malt is a medium-amber roasted Caramel malt, which imparts a rich, caramel-sweet aroma and unique toffee-like flavour, adding golden to light amber colour to beer. A distinguishing characteristic of all Caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give true Caramel Malt the ability to contribute mouth feel, foam, foam retention, and extended beer stability.





CASTLE MALTING

MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS



Storage & Shelf life:

Malt should be stored in a **clean, cool** (< 18 °C) and **dry** (< 35 RH %) area. Under these conditions best if used all whole kernel products within 12 months from the date of manufacture and all milled products within 3 months.

Packaging:

Bulk; Bulk in Container; Bags (25kg, 50kg); Big Bags (400-1 200kg)

IMPORTANT

- All our malts are 100% traceable from barley field through all stages of malting process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.
- All our malts are produced using the traditional process from 8 up to 10 days, a solid warranty of high modification of the grain and real top quality of premium malts.
- All our malts do not contain any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.
- All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force.
- All our malts are transported only by GMP-certified transporters.
- All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.
- You may see and print the results of the analysis of the malts delivered to you directly on our site www.castlemalting.com



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