Belgian Malts that Make Your Beer So Special

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CHÂTEAU CARA WHEAT BLOND NATURE*
□□□□ 2018

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□□	%		8
□□ (□□ □□)	%	78	
□□ □	EBC(Lov.)	10.0(4.3)	20.0(8.1)
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Light brown organic caramel wheat malt with malty odour and sweet malty taste.

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Enhances the peculiar taste of organic wheat beers. Château Cara Wheat Blond Nature malt is essential in making wheat organic beers, but is also used in barley malt-based organic beers (3–5%) like Brown Beers, Belgian Dubbel, thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability.

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Organic wheat beers, white, light beers, beers with low or no alcohol. Recommended max. proportion: up to 30% of the mix

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Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months.

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Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400-1 250kg) All types of packaging – in 20’ or 40’ containers for export.

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