



# Dingemans Cara 8

*Two-row Sebastian barley*



14 – 22 EBC  
6.0 – 9.0 °L

*Ideal for: Pale ales, golden ales, light beers, pilsner*

Dingemans Cara 8 is a very light crystal malt made by drying barley malt at low temperatures. The result is a malt that will lend body, smoother mouth-feel, and foam stability. This malt must be mashed with other kilned malts due to the lack of enzymes.

## Specifications

Assortment >6/64 Thru		H <sub>2</sub> O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
-	-	9.5	-	11.5	-	65.0	-	-	-	-	

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