



Dingemans Cara 20

Two-row Sebastian barley



49 – 70 EBC
19.0 – 27.0 °L

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

This very light crystal/caramel malt is produced in the drum. Due to the caramelization and low drying temperatures its specific taste is achieved. Adding this type of malt increases the foam stability of your beers. Appropriate for any recipe that calls for crystal malt. Since it is light in color, it can even be added in low percentages in your Pilsner beer to improve foam stability.

Specifications

Assortment >6/64 Thru		H ₂ 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.			
-	-	7.0	-	11.5	-	70.0	-	-	-	-	

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