



Dingemans Cara 45

Two-row Sebastian barley



105 – 143 EBC
40.0 – 54.0 °L

Ideal for: Belgian abbey beers, pale ales, golden ales

Dingemans Cara 45 is a medium-amber crystal malt that will impart a rich, caramel-sweet aroma and full flavor, as well as intense color. It is used by Belgian breweries in producing Abbey or Trappist style ales.

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.			
-	-	5.5	-	11.5	-	70.0	-	-	-	-	

The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without guarantee, express or implied, on our part. WE DISCLAIM ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THE IMPLIED WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE and FREEDOM FROM INFRINGEMENT and disclaim all liability in connection with the use of the products or information contained herein. All such risks are assumed by the purchaser/user. The information contained herein is subject to change without notice.

©Cargill, Incorporated. All Rights Reserved.

www.cargillcraftmalt.com

