



Pauls Caramalt

Two-row barley



25 – 38 EBC
10.0 – 15.0 °L

Ideal for: All beer styles

Pauls Caramalt is produced much the same way as a crystal except that the final roast stage is extended at lower temperatures. The result is a malt that is lower in color, higher in extract, and higher in moisture. Best used in beers where sweetness is less important, but color enhancement and "dry" flavor is required.

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.			
-	-	8.0	-	-	-	75.0	-	-	-	-	

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