



# Cargill Caramel 40

*Six-row Tradition barley*



92 – 119 EBC  
35.0 – 45.0 °L

*Ideal for: All beer styles*

An excellent addition to any beer requiring a moderate red color addition and mild caramel malt sweetness. Made in our circular kiln in Sheboygan, WI, these higher color caramel malts provide a range of red hues with lower astringency than traditional crystal malts produced in a roaster.

## 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. |                     |                  |                  |
| 60.0                  | 2.0  | 4.5                   | -            | -     | -   | 70.0             | -  | -              | -                   | -                |                  |

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