



# Cargill Caramel 60

*Six-row Tradition barley*



145 – 172 EBC  
55.0 – 65.0 °L

*Ideal for: All beer styles*

An excellent addition to any beer requiring a moderate to high 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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