



Cargill Caramel 80

Six-row Tradition barley



185 – 225 EBC
70.0 – 85.0 °L

Ideal for: All beer styles

An excellent addition to any beer requiring higher 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 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.			
60.0	2.0	4.5	-	-	-	70.0	-	-	-	-	

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