



Cargill Two-Row Caramel 60

Two-row barley



145 – 172 EBC
55.0 – 65.0 °L

Ideal for: All beer styles

Using the finest two-row malting barley, our two-row caramel malt provides moderate to high red color and mild caramel sweetness 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.			
70.0	2.0	4.5	-	-	-	70.0	-	-	-	-	

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