

ROASTED MALTS

# DARK CARAMALT

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



## ROASTED MALTS

# DARK CARAMALT



The darkest in our Caramalt range, it is the more intense of the three while retaining the softness of the sweetness and nutty flavours desired.

## TYPICAL ANALYSIS

	<b>IOB</b>	<b>EBC</b>	<b>ASBC</b>
Moisture:	5.5% max	5.5% max	5.5% max
Extract (0.7/0.2mm), dry	275 LDK min	77.0% min	77.0% min
Colour (EBC/SRM Units)	70 - 100 °EBC	80 - 110 °EBC	50 - 60 °SRM
Total Nitrogen/Protein, dry	< 1.75% max	n/a	n/a

## DETAILS

**SUGGESTED USE:** Used to give colour and flavour to pale lager beers

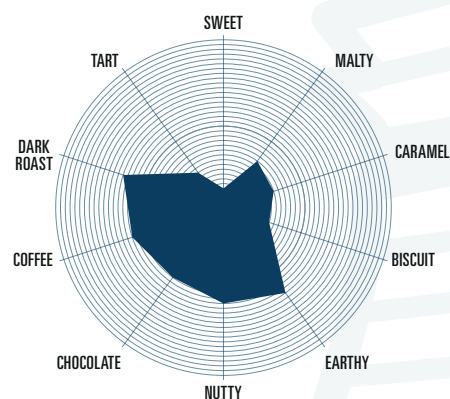
**FLAVOUR PROFILE:** Imparts sweet, toffee, caramel, burnt, sugar, raisin flavour

**INCLUSION RATE:** Up to 5%

**AVAILABLE PACKAGING:** 1 tonne tote, 500kg tote, 25kg bags

Find this malt, and our full range of Roasted Malts at:  
[www.bairds-malt.co.uk/our-malts/roasted-malts/](http://www.bairds-malt.co.uk/our-malts/roasted-malts/)

## TASTING WHEEL



**WWW.BAIRDS-MALT.CO.UK**

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