

ROASTED MALTS

LIGHT CARAMALT

BAIRDS MALT
QUALITY MALT SINCE 1823



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LIGHT CARAMALT



Caramalts are used to give or adjust colour and sweet malty flavours to ales and lager beers without the astringency of more heavily roasted crystals etc. Light Cara is a paler version of our Medium Cara but still offers the desirable sweet, softer nutty flavours.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
Moisture:	7.0% max	7.0% max	7.0% max
Extract (0.7/0.2mm), dry	275 LDK min	77.0% min	77.0% min
Colour (EBC/SRM Units)	10 - 30 °EBC	15 - 35 °EBC	13 - 17 °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

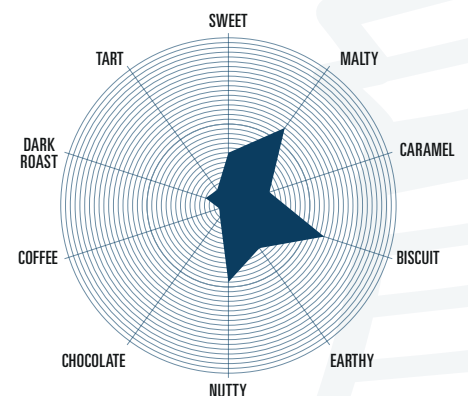
FLAVOUR PROFILE: Imparts sweet, toffee, caramel, burnt, sugar, raisin flavour

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/

TASTING WHEEL



WWW.BAIRDS-MALT.CO.UK

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