

ROASTED MALTS

# MEDIUM CARAMEL

**BAIRDS MALT**  
QUALITY MALT SINCE 1823



# ROASTED MALTS

## MEDIUM CARAMALT



Perhaps our most popular Caramalt, you'll find it in most brewers' grain store due to its ability to adjust colour and add sweet malty flavours to ale or lager beers without the astringency of more heavily roasted crystals. Given that it also contributes to body and mouthfeel, it works well with delicately flavoured lagers through to high hopped ales.

### TYPICAL ANALYSIS

	<b>IOB</b>	<b>EBC</b>	<b>ASBC</b>
Moisture:	6.0% max	6.0% max	6.0% max
Extract (0.7/0.2mm), dry	275 LDK min	77.0% min	77.0% min
Colour (EBC/SRM Units)	50 - 70 °EBC	55 - 75 °EBC	30 - 37 °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

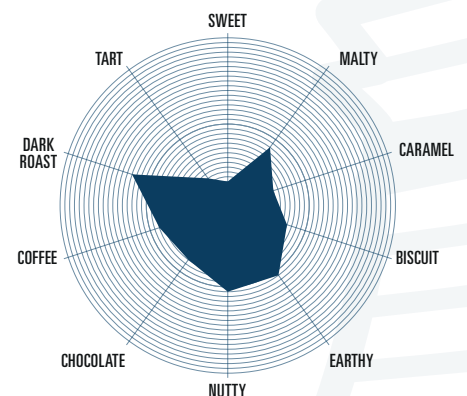
**FLAVOUR PROFILE:** Imparts sweet, toffee, caramel, burnt, sugar, raisin flavour

**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](http://WWW.BAIRDS-MALT.CO.UK)

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