RDASTED MAITS LIGHT CARAMAL





ROASTED MALTS



Caramalts, including our Light Caramalt, play a pivotal role in the brewing process, offering the ability to adjust colour and infuse sweet malty flavours into ales and lagers, all without the astringency often associated with heavily roasted crystals. Manufactured at Bairds' Witham Maltings, our Cara and Crystal malts undergo a meticulous process. Green malt, well-modified but not overly so, is used in small batches (1.5 - 2 tonnes) to ensure quality and consistency. The green malt, from a barley variety resistant to husk loss, is subjected to a rotating metal roasting cylinder at temperatures around 55 - 65°C. This initiates amylolysis and proteolysis within each grain, yielding a complex mixture of sugars, amino acids, and peptides. Water is then removed, and the temperature is raised to 120° - 160°C, triggering the non-enzymatic browning process. This results in a spectrum of colour and flavour compounds, from glycosylamines to ketosamines, furans, and pyrans. The careful manipulation of time and temperature during these stages allows us to create a range of colours to suit different brewing needs. Light Caramalt, with its subtle sweetness and nutty undertones, is a perfect addition to impart colour and flavour to pale lager beers.

TASTING WHEEL

TYPICAL ANALYSIS

	IOB	EBC	ASBC	
MOISTURE % MAX	7	7	7	
EXTRACT DM (MIN)	275	77	77	
COLOUR RANGE °EBC/°SRM	OCT-30	15 - 35	13 - 17	
TOTAL NITROGEN/PROTEIN % DM (MAX)	<1.75	-	-	
SNR/KI/ST RATIO	-			
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-	

DETAILS

SUGGESTED USE:

INCLUSION RATE:

Used to give colour and flavour to pale lager beers.

FLAVOUR PROFILE: Imparts sweet, toffee, caramel, burnt sugar, raisin flavours and a golden light flavour.

%

AVAILABLE PACKAGING:

G: 1 tonne tote, 500kg tote, 25kg bags



Find this malt, and our full range of malts on our website at: www.bairds-malt.co.uk

WWW.BAIRDS-MALT.CO.UK

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