

ROASTED MALTS

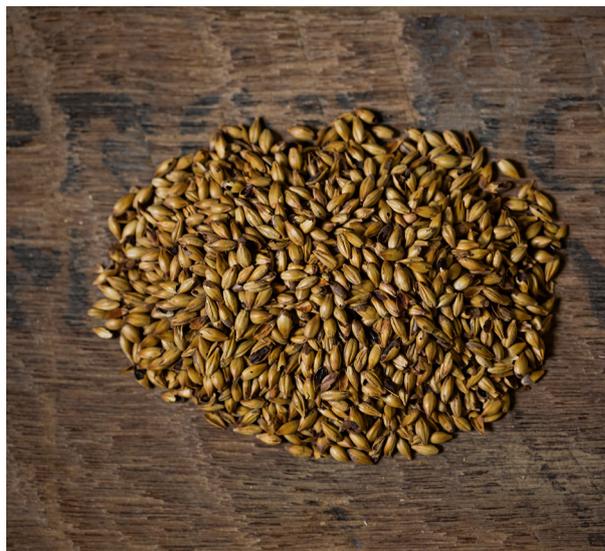
MEDIUM CARAMALT

BAIRDS MALT
QUALITY MALT SINCE 1823



ROASTED MALTS

MEDIUM CARAMALT



A staple in most brewers' grain stores, this Caramalt reigns supreme for its unparalleled ability to adjust grain colour and infuse sweet malty flavours into both ales and lagers. Praised for its versatility, it avoids the astringency associated with heavily roasted crystals, making it a perfect companion for everything from delicately flavored lagers to intensely hopped ales. Crafted at Bairds' Witham plant, this Caramalt is a result of small-batch production (1.5 - 2 tonnes), ensuring consistent quality in every brew. The green malt undergoes a carefully orchestrated process at the maltings, ensuring it is well-modified, with a barley variety that retains its husk to prevent localized charring on the grain's surface. The charge of green malt is fed into a rotating metal roasting cylinder, where the temperature is carefully controlled to be around 55 - 65°C. At this stage, each individual grain undergoes 'mashing,' triggering amylolysis and proteolysis within, resulting in a complex mixture of sugars, amino acids, and peptides. Water is then removed, and the temperature is raised to 120° - 160°C, initiating the non-enzymatic browning process. This series of reactions, forming glycosylamines, ketosamines, and eventually furan and pyran type heterocyclic oxygen compounds, allows for the creation of a diverse colour range by adjusting time and temperature during various stages. Caramalts, including this beloved variant, are cherished for their role in providing colour and flavour to pale Lager beers. However, caution is advised to prevent the beer from becoming too dark or overly cloying. Beyond colour and flavour, Caramalts play a crucial role in altering the oxidation-reduction state of beer, enhancing stability by preventing the formation of oxidized (cardboard) flavours. Elevate your brewing experience with the Caramalt that has become a cornerstone in brewers' grain stores globally.

TYPICAL ANALYSIS

	IOB	EBC	ASBC
MOISTURE % MAX	6	6	6
EXTRACT DM (MIN)	275	77	77
COLOUR RANGE °EBC/°SRM	50 - 70	55 - 75	30 - 37
TOTAL NITROGEN/PROTEIN % DM (MAX)	<1.75	-	-
SNR/KI/ST RATIO	-	-	-
DIASTATIC POWER °IOB/°WK/°L (MIN)	-	-	-

DETAILS

SUGGESTED USE: 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.

INCLUSION RATE: Up to 15%

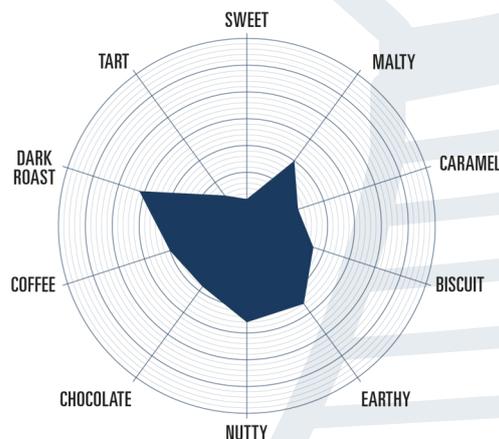
AVAILABLE PACKAGING: 1 tonne tote, 500kg tote, 25kg bags

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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TASTING WHEEL



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