



CARAMEL MALT SPECIFICATION



MALT PARAMETER	VALUE
Foreign matter (%)	max 0,5
Moisture (%)	max 6,0
Extract, fine (dry matter of malt) (%)	min 70,0
Amount of caramel grains (%)	min 85,0
Color (EBC)	20-350

CARAMEL MALT is made on a roasting drum from the "green malt" (the sprouted grain). This malt type is designed to give beer the required colour, aroma and flavour. Thanks to caramel malt, the taste of beer can change from sweet, malty to a distinct taste of roasted grain and sometimes even honey. Caramel malt is a specialty malt and serves as an additive to base malts.

SMELL

Malty, without foreign odors

TASTE

Sweet



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