

PRODUCT INFORMATION

Carapils® Malt WK

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 0% / 100%
Plump	60%
Thru.....	5%
Moisture	6.5%
Extract FG, Dry Basis.....	73.0%
*Color	1.3
*°Lovibond, Series 52, ½" Cell	

STORAGE AND SHELF LIFE

Best if used within 2 years from date of manufacture.
Store at temperatures of <90 °F.

FLAVOR

None

COLOR CONTRIBUTION

None

ITEM NUMBERS AND PACKAGING OPTIONS

5347 50-pound bag

KOSHER CERTIFICATION

UMK Pareve

CHARACTERISTICS AND APPLICATIONS

- Very unique dextrine-style malt that adds body, foam retention and beer stability without influencing color or aroma
- Use to upgrade all types of beer, including light colored beers
- The non-fermentables in Carapils®Malt are very advantageous in balancing body and flavor of dark colored beers
- May be used with or without other specialty malts.
- Low usage of 1-5% will help achieve desired results
- Carapils® Malt has the full glassiness of a caramel malt without color and flavor.
- Carapils® Malt is devoid of enzymes and can be steeped in hot water or mashed.
- Produced from AMBA/BMBRI recommended 6-Row Malting Barley varieties

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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