

PRODUCT INFORMATION & TYPICAL ANALYSIS

Carapils[®] Malt

TYPICAL ANALYSIS

Mealy / Half / Glassy	0% / 0% / 100%
Plump	60%
Thru	5%
Moisture	6.5%
Extract FG, Dry Basis	74.0%
Color	1.3 ^o Lovibond

ITEM NUMBER

5347	Whole Kernel, 50-pound bag
5627	Preground, 50-pound bag

CERTIFICATION

Kosher: UMK Pareve

STORAGE AND SHELF LIFE

Store in a temperate, low humidity, pest free environment at temperatures of <90 °F. Improperly stored malts are prone to loss of freshness and flavor. Whole kernel diastatic and preground malts are best when used within 6 months from date of manufacture. Whole kernel roasted malts may begin experiencing a slight flavor loss after 18 months.

FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Dextrine
- Flavor: None
- Color: None

CHARACTERISTICS / 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.
- 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.
- Carapils and Cara-Pils are registered trademarks of Briess Industries, Inc.
- Low usage rates of 1-5% will help achieve desired results

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.