

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### Carabrown<sup>®</sup> Malt

#### TYPICAL ANALYSIS

Mealy / Half / Glassy ..... 100% / 0% / 0%  
 Plump ..... 91%  
 Thru ..... 1%  
 Moisture ..... 2.2%  
 Extract FG, Dry Basis ..... 79.0%  
 Color ..... 55 °Lovibond

#### ITEM NUMBER

6461 ..... Whole Kernel, 50-pound bag  
 7039 ..... Preground, 50-pound bag

#### KOSHER CERTIFICATION

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.

#### AVERAGE SENSORY PROFILE\*



\*The average sensory profile shows the intensity of flavors and aromas perceived in Congress Mash<sup>1</sup> wort by the Briess Malt Sensory Panel. Usage will influence how these flavors are perceived in the final beer.



**BRIESS**<sup>®</sup>

MALT & INGREDIENTS Co.

All Natural Since 1876

625 S Irish Road • PO Box 229 • Chilton, WI 53014-0229 • Tel: 920.849.7711 • Fax: 920.849.4277 • Toll Free: 800.657.0806

www.Briess.com

## PRODUCT INFORMATION & TYPICAL ANALYSIS

### Carabrown<sup>®</sup> Malt (Continued)

#### FLAVOR & COLOR CHARACTERISTICS

- Malt Style: Brown Malt
- Flavor: Smooth, slightly sweet malty  
Lightly toasted  
Biscuity, nutty, graham cracker  
Clean dry finish
- Color: Light brown to orange hues

#### CHARACTERISTICS / APPLICATIONS

- Carabrown<sup>®</sup> Malt was developed on the light side of the brown malt style in order to retain some residual sweetness while still delivering an assortment of lightly toasted flavors.
- The overall character of Carabrown<sup>®</sup> Malt is an exceptionally smooth and clean tasting malt that begins with a slightly sweet malty flavor before delivering its payload of toasted flavors, then finishing clean and somewhat dry.
- Carabrown<sup>®</sup> Malt can be used in a wide variety of beer styles and is especially good in brown ales, porters and stouts.
- Use in bitter, pale, mild and Belgian Ales, wheat beers, bock, Oktoberfest, and Scotch Ales for flavor, complexity and color.
- Well suited for many beer styles for subtle flavor and color.
- Produced in the U.S.A. from AMBA/BMBRI recommended 2-Row Malting Barley varieties.

#### SUGGESTED USAGE LEVELS

- 5-10% Subtle sweet malty, lightly toasted flavors and light brown/orange color contributions
- 10-15% Smooth, more accentuated toasted, biscuity, nutty, graham cracker flavors and slightly dry finish
- 15-25% More pronounced yet smooth toasted, biscuity, nutty, graham cracker flavors and slightly dry finish

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.

<sup>1</sup>The parameters of a Congress Mash include malt grind, liquor-to-grist-ratio, temperature ramps and holds, and filtration. The process uses 50 grams of malt and 400 milliliters of water. Conversion is usually complete within 2.5 hours with a final conversion step of 70°C (158°F). This mash determines extract, viscosity, color, beta glucans, turbidity and soluble protein.