

# CARA 20 MD



**Wort colour:**



TYPE OF MALT: Caramalised Malts

Our Cara 20 MD is a very light caramel malt that is produced in the roasting drum. Due to caramelisation and low temperatures during the drying process, this malt gets its very specific flavour. When you use from as little as 5% of this malt in your beer, its head retention will significantly improve.

Due to its lightness of colour, Cara 20 MD can even be added in small quantities to pils beers, for more depth, complexity and the aforementioned head retention.

This caramelised malt can be used for up to 30% of the grain bill.

## Key specifications



|             |                   |
|-------------|-------------------|
| COLOUR EBC: | 20                |
| LOVIBOND:   | 8,00              |
| FLAVOUR:    | Light caramel     |
| USAGE:      | All types of beer |
| GRAIN BILL: | Up to 30%         |

## Technical specifications

|                    |                                     |
|--------------------|-------------------------------------|
| VARIETY:           | 6 rij-ige Europese winterbrouwgerst |
| MOISTURE:          | max 9.5 %                           |
| COLOUR:            | 15 - 27 EBC                         |
| EXTRACT FINE D.M.: | min 75 %                            |
| TOTAL PROTEIN:     | max 12.5 %                          |
| PH:                | 5.3 - 5.7                           |