

# CARA 50 MD



## Wort colour:



TYPE OF MALT: Caramalised Malts

Our Cara 50 MD is a 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. Cara 50 MD malt is used by many Belgian breweries for the production of abbey beers.

All caramelised malts have a positive effect on foam stability from as little as 5% of the grain bill.

This caramelised malt can be used for up to 25% of the grain bill.

## Key specifications



COLOUR EBC:	50
LOVIBOND:	20,00
FLAVOUR:	Strong caramel taste with a sweet honey note
USAGE:	Abbey Beers   Stout   Porter   Barleywine   Flemish Old Brown   Dark Ale   Belgian Quadrupel   Belgian Brown
GRAIN BILL:	Up to 25%

## Technical specifications

VARIETY:	6 rij-ige Europese winterbrouwgerst
MOISTURE:	max 6.5 %
COLOUR:	40 - 60 EBC
EXTRACT FINE D.M.:	min 75 %
TOTAL PROTEIN:	max 12.5 %
PH:	5.3 - 5.7