

KARREWHEAT 77 MD



Wort colour:



TYPE OF MALT: Caramalised Malts, Specialty Malts

Our Karrewheat 77 MD malt is produced by caramelising our Wheat Malt MD in the roasting drum, instead of kilning it. The caramelisation and lower drying temperatures are what gives this malt its distinctive flavour.

The Karrewheat 77 MD, aside from the typical wheat character, also makes for a fuller beer and provides notes of warm bread, cookies, and toffee. This malt does not contain enzymes and therefore has to be blended with malt that has high diastatic power

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: 77

LOVIBOND: 30,00

FLAVOUR:

Sweet aroma, light caramel with notes of warm bread, cookies and toffee

USAGE: Abbey Beers | Stout | Porter | Barleywine |
Flemish Old Brown | Dark Ale | Belgian Quadrupel |
Belgian Brown

GRAIN BILL: Up to 25%

Technical specifications

VARIETY: Afhankelijk van het contract

MOISTURE: max 6.0 %

COLOUR: 70 - 100 EBC

EXTRACT FINE D.M.: min 74 %

TOTAL PROTEIN: max 12.5 %