

ORGANIC CARA MD



Wort colour:



TYPE OF MALT: Organic Malts


Our Organic Cara MD is a dark caramel malt that is produced in the roasting drum. By gradually increasing the temperature, this organic malt gets its intense caramel sweet aroma and flavour, as well as its dark colour.

Organic Cara 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 organic caramelised malt can be used for up to 25% of the grain bill.

Key specifications



COLOUR EBC:	125
LOVIBOND:	45,00
FLAVOUR:	Rich caramel with a sweet taste
USAGE:	Abbey Beers Stout Speciale Belge Porter Flemish Old Brown Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up to 25%

Technical specifications

VARIETY:	2 rij-ige Europese BIO zomergerst
MOISTURE:	max 6%
COLOUR:	100 - 150 EBC
EXTRACT FINE D.M.:	min 74 %
TOTAL PROTEIN:	max 15.5 %
PH:	5.2 - 5.6