

# CARA 120 MD



**Wort colour:**



TYPE OF MALT: Caramalised Malts

Our Cara 120 MD is a dark caramel malt that is produced in the roasting drum. By gradually increasing the temperature, this malt gets its intense caramel sweet aroma and flavour, as well as its dark colour.

Cara 120 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:	120
LOVIBOND:	45,00
FLAVOUR:	Strong sweet caramel taste
USAGE:	Abbey Beers   Stout   Porter   Barleywine   Flemish Old Brown   Dark Ale   Belgian Quadrupel
GRAIN BILL:	Up to 25%

## Technical specifications

VARIETY:	6 rij-ige Europese winterbrouwgerst
MOISTURE:	max 6%
COLOUR:	100 - 140 EBC
EXTRACT FINE D.M.:	min 74 %
TOTAL PROTEIN:	max 12.5 %
PH:	5.2 - 5.6