

CARA 200 MD



Wort colour:



TYPE OF MALT: Caramalised Malts

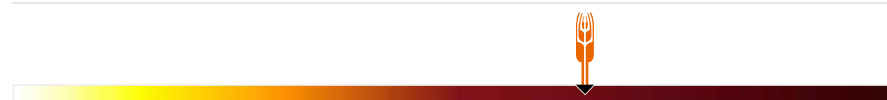
Our Cara 200 MD is a very dark caramelised malt that is produced in the roasting drum. After the caramelisation process, this malt undergoes intensive drying at high temperatures. This intensifies the caramel sweetness and gives the malt its dark colour.

Cara 200 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 15% of the grain bill.

Key specifications



COLOUR EBC:	200
LOVIBOND:	75,00
FLAVOUR:	Dark caramel
USAGE:	Abbey Beers Stout Speciale Belge Porter Barleywine Flemish Old Brown Dark Ale Belgian Quadrupel Belgian Brown
GRAIN BILL:	Up To 15%

Technical specifications

VARIETY:	6 rij-ige Europese winterbrouwgerst
MOISTURE:	max 5,5%
COLOUR:	180 - 220 EBC
EXTRACT FINE D.M.:	min 74 %
TOTAL PROTEIN:	max 12.5 %
PH:	5.2 - 5.6