

CARA MALT

SWEET SAILING

Cara malt is produced in much the same way as crystal malt, but the final roasting stage is extended and carried out at lower temperatures to meet the requirements for lower colour, higher extract and higher moisture.

Sweet Sailing Cara Malt provides caramel, nutty and sweet flavours to your beer and additional body and mouthfeel. There is little to no enzymatic potential.

This malt is produced at our Knapton Maltings in North Yorkshire.

Perfect for most beer styles, ales, pale ales and American IPAs.

PARAMETER	IOB	EBC
MOISTURE	7.5% Max	7.5% Max
EXTRACT	284 lt/kg Min	75% Min
COLOUR	25-35	28-40

