



CARAMEL STEAM MALT

The innovative process we use to create Caramel Steam turns Northwest barley into a mighty malt. Caramel Steam creates a delicate sweetness with reduced astringency allowing other flavors to shine through.



GREAT WESTERN MALT®
THE HEART OF YOUR CRAFT



CARAMEL STEAM MALT



Our Caramel Steam malt is created via an innovative process that develops crystal characteristics and a rich nutty flavor. Caramel Steam can be used as a direct substitution to crystal malts for those desiring crystal-like flavors, but wanting a softer sensory impact.

DETAILS

SUGGESTED USE Red IPA, Irish red, English bitter, porter, barley wine and more

FLAVOR PROFILE Nutty, graham cracker, caramel, plum

COLOR PROFILE Copper red

INCLUSION RATE Up to 20%

AVAILABLE PACKAGING Bulk pneumatic truck, super sack, 55lb bag



Scan to find out more about Caramel Steam

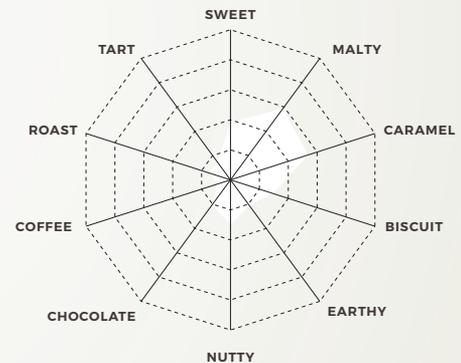
TYPICAL ANALYSIS



ASBC COLOR 40

MOISTURE (%) 5

PROTEIN (%) 12



IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For 80 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.

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