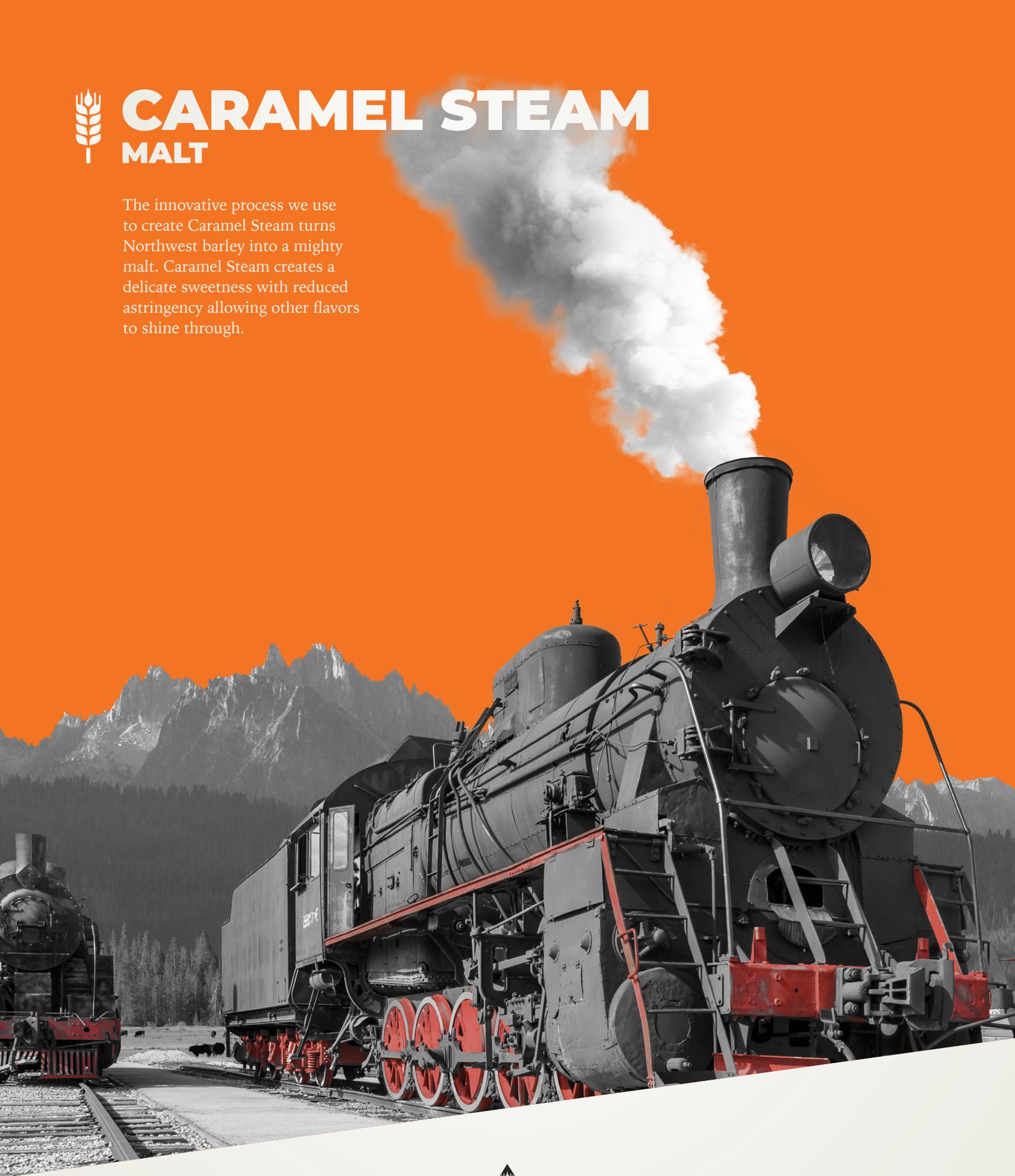




CARAMEL STEAM

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 MALTING
THE HEART OF YOUR CRAFT

Flip for Typical Analysis →



CARAMEL STEAM MALT



Caramel Steam malt is created via an innovative process that develops crystal characteristics using steam. It can be used as an alternative to traditional crystal malts for those desiring a softer sensory impact and reduced astringency.

TYPICAL ANALYSIS

COLOR SRM	35.0 - 45.0
MOISTURE (%)	4.5
PROTEIN (%)	N/A
EXTRACT (%)	77.0
FLAVOR PROFILE	Malty, graham cracker, caramel and slightly nutty

COLOR PROFILE	Copper red
INCLUSION RATE	Up to 20%
SUGGESTED USE	IPA, Irish Red, English Bitter, Porter, Barleywine and Lagers
AVAILABLE PACKAGING	Bulk Pneumatic truck, Super sack, 55lb bag



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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 the 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 over 85 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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