



Product Information

SPM Caramel 40L

SPM Caramel 40L is a specialty malt produced from two-row spring barley. A malt desired in many grain bills, this is ideal for brewers looking to impart subtle red to amber color tones combined with rich caramel, toffee and baked bread flavors. The caramelized sugars of this malt are not fermentable and bring a final sweetness to any finished product.

Malt Type: SPM Caramel 40L

Package Type: Bag (55 lbs/25kg)

Grain Type: Spring Barley

Crop Year: Specified

Use Date: Specified

*Store under dry and cool conditions (Temp = 32-85 °F)

Typical Malt Analysis

	Units	Min	Max
Moisture	%		4.5
Extract (dry base)	%	81.0	
Wort color	EBC	92	111
	°L	35.0	42.0
Total Protein	%	10.0	11.5
Kolbach-Index	%		
Hartung 45 °C	%		
Friability	%		
Viscosity (8.6%)	mPas		
pH			
Saccharification	min		
Clarity			
Filtration			