



CARAMEL60



**PRAIRIE
MALT™**

MALTING AND THE NEW FLAVOR FRONTIER

Prairie **CARAMEL 60** is carefully kilned to impart flavors and aromas of mild caramel sweetness to your beer. This malt is as versatile as it is flavorful, and can be used in varying quantities to add a spectrum of reddish hues to beer. We craft our Caramel 60 with balance in mind, so it can be used in a multitude of ways whenever creativity strikes. Whether you are seeking to balance out your Märzen, beef up your Barleywine, or bask in your Cask Ale, Prairie Caramel 60 is poised to deliver the flavors and performance you seek.

MALT ANALYSIS

- COLOR (ASBC): **55.0-65.0**
- MOISTURE: **4.5% MAX**
- EXTRACT FG: **70.0% MIN**
- USAGE RATE: **5-20%**

Contact us for more information or to place an order.

(800) 669-6258

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www.praiemalt.com

