CARAMEL



MALTING AND THE NEW FLAVOR FRONTIER

Prairie **CARAMEL 80** is the king of caramel malts, carefully kilned to impart dynamic, ruby hues to your beers with strong caramel notes and raisin like character. Loaded with notes of assertive caramel and toasted sugar, you'll love the complexity of flavor in our Caramel 80. Whether you are seeking to deliver dessert-like sweetness to your Brown Ale, harness heavy caramel notes in your high gravity ales, or muster a myriad of flavors in your Belgian Quad, Prairie Caramel 80 is poised to deliver the flavors and performance you seek.

MALT ANALYSIS

- COLOR (ASBC): 70.0-85.0
- 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 sales@prairiemalt.com



www.prairiemalt.com