

Harsdorfer Malzfabrik

Frank Schütz e.K.

Status: 01/2023

Productspecification: Schuema®Ca 200

Dark caramel malt made of selected local summer malting barley. Through the gentle production in the drum roaster, an almost complete caramelization takes place. The enjoyable sweetness and the intensive caramel note increase the palatfulness and improve the foam. Suitable for use with all strong malty beer types.

Raw material: summer malting barley

Origin: Germany

Ingredients: barley, water

Parameter	Minimum	Maximum	Unit
Water content		4,5	%
Fine grist in dry matter	78,0		%
Wort colour	180,0	220,0	EBC

Appearance: brown grains, evenly dark brown inside of grains, glassy

Packaging: bulk loading, BigBag und 25kg Bag

Shelf life: at least 24 months when stored in a cool, dry place (max. 18°C)

Available qualities: conventional, EU organic, Bioland