

Harsdorfer Malzfabrik

Frank Schütz e.K.

Status: 01/2023

Productspecification: Schuema®Ca special

Dark caramel malt made of selected local summer malting barley. Through the special and gentle production in the drum roaster, an intensive caramelization takes place. The result is the pleasant sweetness and the intensive caramel and coffee note. Suitable for use with all dark and strong beers such as Bock, Alt, Schwarzbier, Porter and Stouts.

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	450,0	600,0	EBC

Appearance: dark brown grains, evenly dark brown up to black 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