

A GrainCorp business



CARAMEL STEAM MALT

Our Caramel Steam malt is created via an innovative process that develops crystal characteristics and a rich nutty flavor. Caramel Steam can be used as a direct substitution to crystal malts for those desiring crystal-like flavors, but wanting a softer sensory impact.

DETAILS	
SUGGESTED USE	Red IPA, Irish red, English bitter, porter, barley wine and more
FLAVOR PROFILE	Nutty, graham cracker, caramel, plum
COLOR PROFILE	Copper red
INCLUSION RATE	Up to 20%
AVAILABLE PACKAGING	Bulk pneumatic truck, super sack, 55lb bag

Learn more about Caramel Steam at GREATWESTERNMALTING.COM/GWM/SPECIALTY-MALT/CARAMEL-STEAM/

PROTEIN (%) SWEET TART MALTY CARAMEL CHOCOLATE NUTTY

40

5

TYPICAL ANALYSIS

ASBC COLOR

MOISTURE (%)

IT'S YOUR MALT.

The world's best malt is not created just by algorithms and recipes. Like producing award-winning beer and spirits, it takes a sixth sense, a knowing when flavor, depth, color and character of the malt is just right. It takes an intuition and an instinct that takes decades to master. We call it *soul*.

For 80 years, it has been our passion to make perfect malt for craft brewers and distillers like you. Thank you for choosing us to be at the heart of your craft.



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