

CARAPILS MALT

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Grown in:

Germany

Description:

Produced from Bavarian spring barley, this malt is produced by loading the modified grains into a sealed kiln while the moisture content is still around 50%. The grains are then heated to between 65C and 80C, which enables them to mash themselves and caramelize the resulting sugars. The final kilning is at around 110C for just long enough to dry the grain without undue darkening. When used in lager beers, Carapils promotes head formation and retention and gives the beer a fuller rounder flavour. As the starches have already been converted during malting, this malt is ideal for use by extract brewers.

Max Percentage of Mash:

10%

EBC:

3 - 5



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