

Malt Descriptions

Cargill Pilsen (1.4-1.7° L):

This 2-Row malt is produced only from the highest quality malting barley crop. Low total protein, high extracts and light color make this an excellent choice for use in European style beers.

Cargill Euro Pils (1.5-2.0° L):

Fashioned after the great Pilsner malts of Europe, Cargill Euro Pils has been malted in our state of the art Canadian malting facility using the finest two-row Canadian barley. The result is a malt light in color, low in total protein and high in extract.

Cargill Moravian* (2.0-2.5° L):

A superior premium two-row grown in the Pacific Northwest from Czechoslovakian seed stock. Cargill Moravian is the first commercially available malt of its type. For the true lager brewer.

Cargill Two-Row Pale (1.4-2.0° L):

Cargill 2-Row is an excellent base malt for brewing all grain beers. Of the Harrington or Stein variety, grown in the western prairies, it is low in total protein, high in diastatic power, well modified, clean and smooth.

Cargill Six-Row Pale (1.5-2.1° L):

This malt is not as sweet as 2-Row, but it will offer excellent brewhouse performance. This is the preferred malt for use in lautering wheat beers due to greater husk content.

Cargill Special Pale (3.2-3.8° L):

This highly kilned 2-Row malt will lend a forward malt flavor and aroma, as well as an amber, red-orange color. An excellent base malt.

Cargill Red Wheat (2.5-3.0° L):

This hard, red spring wheat is grown in the mid-west. Used to make wheat and weizen beers. Use up to 60% in the mash combined with a high enzyme malt such as Cargill 6-Row Pale.

Cargill White Wheat (2.0-3.0° L):

Used to make wheat and weizen beers. Use up to 60% in the mash combined with a high enzyme malt such as Cargill 6-Row Pale.

Cargill Unmalted Red Wheat (n/a):

A hard, red wheat, best used in White Beer and Lambic.

Cargill Munich (8-11° L):

A fully modified, 2-Row color malt that has undergone a special kilning process. This malt exhibits malty and somewhat nutty flavors. Will enhance beer body, color and aroma.

Cargill Euro Munich (5-9° L):

Starting with the finest Stratus barley from Canada, our master maltster, Jim Goking, added the secret ingredients of time and patience along with higher kilning temperatures, to create a malt that is rich in flavor and aroma.

Cargill Euro Vienna (3-5° L):

Best described as having a forward malt aroma and a lovely shade of burnt orange color, Cargill Euro Vienna malt will be a welcome addition to your favorite lager or ale recipe.

Cargill Caramel 10 (8-15° L):

A fully modified, kilned 6-Row malt. Will lend body and mouth-feel with minimum color.

Cargill Caramel 20 (17-25° L):

A fully modified, kilned 6-Row malt. Will add a distinctive malt flavor and aroma.

Cargill Caramel 30 (25-35° L):

A fully modified, kilned malt. Will add a strong, caramel malt flavor and a pronounced red hue.

Cargill Caramel 40 (35-45° L):

A fully modified, kilned malt. Will add a strong, caramel malt flavor and a pronounced red hue.

Cargill Caramel 60 (55-70° L):

A fully modified, kilned malt. Well suited for beer recipes requiring Crystal malt. Will add a well-rounded caramel flavor sweetness and pronounced amber color.

Cargill Caramel 100 (90-110° L):

A fully modified, kilned 6-Row malt. Will add a very pronounced to sharp caramel flavor and deep red color. Use 2-12% to provide color, caramel flavor and body.

**Moravian is a registered trademark of the Adolph Coors Brewing Company, Golden Colorado.*

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Typical Malt Analysis

	Barley Type	Barley Variety	Assortment			H2O	Color	Protein Max.			Extract Dry Min.		F-C	D.P. Min.	Alpha	Mash	Viscosity	Clarity
			7/64 Min.	6/64 Min.	Thru Max	% Max.	ASBC Deg. Lov.	Sol	Total	S/T	FG	CG	Diff. Max.	Dg. Lint.	Amly. Min.	Odor	Max	Degree Visual
Cargill Pilsen	2-Row	Harrington	70	25	1.5	4.5	1.4-1.7	5	11.0	50.0	80.0	79.0	1.5	110	50	Aro	1.50	Clear
Cargill Euro Pils	2-Row	Manley, Metcalfe	70	25	1.5	4.5	1.5-2.0	5.0	11.0	50.0	82.0	81.0	1.5	125	55	Aro	1.50	Clear
Cargill Moravian*	2-Row	Moravian*	70	25	1.5	4.5	2.0-2.5	5.0	11.5	50.0	81.0	80.0	1.5	130	55	Aro	1.50	Clear
Cargill Two-Row Pale	2-Row	Harrington, Stein	60	35	1.5	4.5	1.4-2.0	5.5	11.5	50.0	80.0	79.0	1.5	110	50	Aro	1.50	Clear
Cargill Six-Row Pale	6-Row	Robust, Excel	45	40	1.5	4.5	1.5-2.1	6.0	13.0	45.0	78.0	77.0	1.5	150	40	Aro	1.50	Clear
Cargill Special Pale	2-Row	Harrington	60	35	1.5	4.5	3-4	5.0	11.5	45.0	79.0	78.0	1.5	100	45	V Aro	1.50	Clear
Cargill Red Wheat	Wheat	Hard Red Spring	45	40	2.0	4.5	2.5-3.0	7.0	15.0	45.0	80.0	79.0	1.5	140	40	Bread	1.50	Sl Hazy
Cargill White Wheat	Wheat	Soft White Winter	75	20	2.0	4.5	2.0-3.0	6.5	12.0	45.0	82.0	81.0	1.5	110	37	Bread	1.60	Sl Hazy
Cargill Unmalted Red Wheat	Wheat	Hard Red Spring	75	20	1.5	11.5	n/a		12.0									
Cargill Munich	2-Row	Harrington	60	35	1.5	4.5	8-11	6.5	11.5	45.0	80.0	79.0	1.5	100	50	Aro	1.60	Clear
Cargill Euro Munich	2-Row	Stratus	70	25	1.5	4.5	5-9	6.0	11.0	55.0	81.0	80.0	1.5	70	60	Aro	1.40	Clear
Cargill Euro Vienna	2-Row	Stratus	70	25	1.5	4.5	3-5	6.0	11.0	55.0	81.0	80.0	1.5	100	60	Aro	1.40	Clear
Cargill Caramel 10	6-Row	Robust, Excel	40	40	2.0	4.5	8-15		12.5		78.0				V Aro	1.60	Clear	
Cargill Caramel 20	6-Row	Robust, Excel	40	40	2.0	4.5	17-25		12.5		78.0				V Aro	1.60	Clear	
Cargill Caramel 30	6-Row	Robust, Excel	40	40	2.0	4.5	25-35		12.5		70.0				V Aro	1.60	Clear	
Cargill Caramel 40	6-Row	Robust, Excel	40	40	2.0	4.5	35-45		12.5		70.0				V Aro	1.60	Clear	
Cargill Caramel 60	6-Row	Robust, Excel	40	40	2.0	4.5	55-70		12.5		70.0				V Aro		Dark	
Cargill Caramel 100	6-Row	Robust, Excel	40	40	2.0	4.5	90-110		12.5		70.0				V Aro		Dark	

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