



Cargill Special Pale

Two-row Harrington barley

Malted in Sheboygan, WI



6 – 9 EBC

3.0 – 4.0 °L

Ideal for: Amber lagers, ales

Moderately kilned two-row malt that lends a forward malt flavor and aroma as well as an amber-red color. An excellent base malt for ales and amber lagers.

2014-15 Specifications

Assortment >6/64 Thru		H ₂ O Max.	Protein Max.			Extract Dry Min.			D.P. Min. Dg. Lint.	Alpha Amyl. Min.	Beta Glucan Max.
Min.	Max.		Sol	Total	S/T	FG	CG	F-C Diff. Max.			
80.0	1.5	4.5	5.5	12.0	47.0	79.0	79.0	1.5	100	45	100

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