



## STEAMED C40

Richly colored steam-crystallized kilned malt.  
Provides toffee flavor notes and color.

TO PLACE AN ORDER, PLEASE CALL (844) 546-MALT OR EMAIL [CustomerService@Malteurop.com](mailto:CustomerService@Malteurop.com)

**SWEET TOFFEE NOTES WITH BOLD FLAVOR AND COLOR.**

### TYPICAL ANALYSIS

Assortment On 6/64" +7/64"	70 minimum
Assortment Through 5/64"	2.0 maximum
Moisture	5.0 maximum
Fine Grind Extract, Dry Basis	78.0 minimum
Color (L)	35.0 to 45.0
Total Protein	11.0 to 12.0
Soluble Protein	5.5 to 7.0
Kolbach Index	45 to 55
Free Amino Nitrogen	100 to 160
Crystallization	>95%

### MALT CHARACTERISTICS

Malt Type	Specialty malt
Flavor Contribution	Sweet toffee, bold flavor without burnt notes
Color/Appearance	Golden-brown
Beer Styles	Most styles
Usages	Up to 25% since it is non-enzymatic
Varieties	AMBA approved

### PRODUCT DETAILS

Bags	50 lbs.
Totes	2,000 lbs.
Bags Per Pallet	40 Bags or 1 Tote
Max Weight/Pallet	2,000 lbs.