WEYERMANN® SPECIALITY MALTS

PRODUCT SPECIFICATION

Product: Weyermann® CARARED® **Crop: 2026**

Made from the finest malting quality barley. Thanks to our special manufacturing process this malt develops its typical aroma which serves to intensify and stabilize the taste profile in various beers. The beer color is intensified and can develop into a orange-red shine. For a deep red beer, we recommend a combination of Carared® with Melanoidin malt.
Sensory: malty-sweet with notes of caramel, honey and pastry.
Enzyme activity: none
CARARED® is a registered trademark of Mich. Weyermann® GmbH & Co. KG, Bamberg, Germany.

Raw Material: Malting quality barley

Source: Germany, EU

Ingredients: Barley
Water

Recommended Quantities:

Brewery	up to [%] (larger charges may be required):	25
Food Industry	as required	

Usage: Amber Lager; Bock Beer; Pale Ale; American-Style India Pale Ale; Amber Ale; Brown Ale; Strong Ale; Porter; Wheat Beer; Sour Ale;

The following values are subject to harvest-specific variations. The analysis regulations are described in "Brew-Technical Analysis Methods-Raw Material" (MEBAK).
The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		8	%
Extract (dry substance)	74		%
Color	40	60	EBC
Color	15.5	23.1	Lovibond

Shipping units: 25-kg/55-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

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Hereby we confirm that our products meet all current legal German and European food laws and regulations. This is assured by our certified Quality Management System acc. DIN ISO 9001 and certified HACCP-System. Our Heinz Weyermann® Roasted Malt Beer Brewery and Malt Flour Mill are also certified acc. FSSC 22000.

Food safety has the highest priority at Weyermann®.

Therefore, all raw materials are subject to a rigorous screening program. This was determined in an agreement with the German Maltsters´Association (DMB). The raw materials are analyzed for pesticides, mycotoxins and heavy metals by an accredited laboratory (SGS Fresenius).
Because of this, all raw materials produced by Weyermann® are in accordance with Regulations (EU) No. 123/2005, 165/2010, 396/2005 and 915/2023.

Allergen information is provided in accordance with the requirements of Regulation (EU) No. 1169/2011 (LMIV).

The NDMA content is below the allowable threshold. The compliance of these limit values is guaranteed by regular checks.

All Weyermann® products are in compliance with Regulations (EU) No. 1829/2003 and 1830/2003 and do not contain any genetically modified raw materials, ingredients or additives.

Our products are traceable and thus in accordance with Regulations No. (EU) 178/2002 and 1935/2004.

We do not use nanomaterials, hormones or Ionizing radiation in our production.

We produce according to the "German Reinheitsgebot".

For more information	Mich. Weyermann® GmbH & Co. KG Brennerstraße 17-19, 96052 Bamberg