

WEYERMANN® BAMBERG RAUCH

Weyermann® Bamberg Rauch is an unhopped malt extract with approx. 75% extract, deep brown color and a smoky (beech wood) aroma.

Weyermann® malt extract Bamberg Rauch is made from high-quality Weyermann® beech smoked barley malt and a portion of Weyermann® CARAFA® Special.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Bamberg Rauch malt extract corresponds to a traditional German Rauchbier (smoked beer) in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Smoked beer**
- **Pale Lager** with smoke
- **Amber Lager;** Bamberger Rauchbier, Kellerbier, Bamberger Maerzen Rauchbier
- **Bock;** Rauchbierbock
- **Wheat Beer;** Weissbier, Dunkel Weizen, Weizenbock, Bamberg Wheat smoked beer, Lichtenhainer
- **Strong Ale;** Old Ale, Wheat Wine
- **Porter;** Smoked Porter
- **Specialty beer;** Sathi, Gotlandsdrücke, classic style smoked beer and specialty smoked beer

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:

30 – 90 EBC | 11.8 – 34.4 Lovibond

Shipping units: 4 kg, 10 kg, 28 kg

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 18 months if unopened.



| Parameter | Minimum | Maximum | Unit |
|----------------------|---------|---------|-----------|
| Extract | 72 | 79 | GG%/BRIX° |
| Specific weight (ME) | 1.35 | 1.4 | kg/l |
| Wort color (13°P) | 30 | 90 | EBC |
| Wort color (13°P) | 11.8 | 34.4 | Lovibond |