



WEYERMANN® CARABELGE®

Made from the finest European quality brewing barley. This golden-brown malt gives the beer a deeper color and rounds off the aroma harmoniously.

Sensory: Notes of caramel, dried fruits and nuts (almonds)

Caramel malt for full-bodied beer styles, typically for:

- **Pale Ale;** Belgian Pale Ale, Trappist Single
- **Golden Ale**
- **Amber Ale;** American Red Ale, Bière de Garde
- **Brown Ale;** British Brown Ale
- **Strong Ale;** Belgian Tripel, Belgian Dark Strong Ale or Quadrupel
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 30%

Enzyme activity: none

Color: 30 – 35 EBC | 11.8 – 13.6 Lovibond

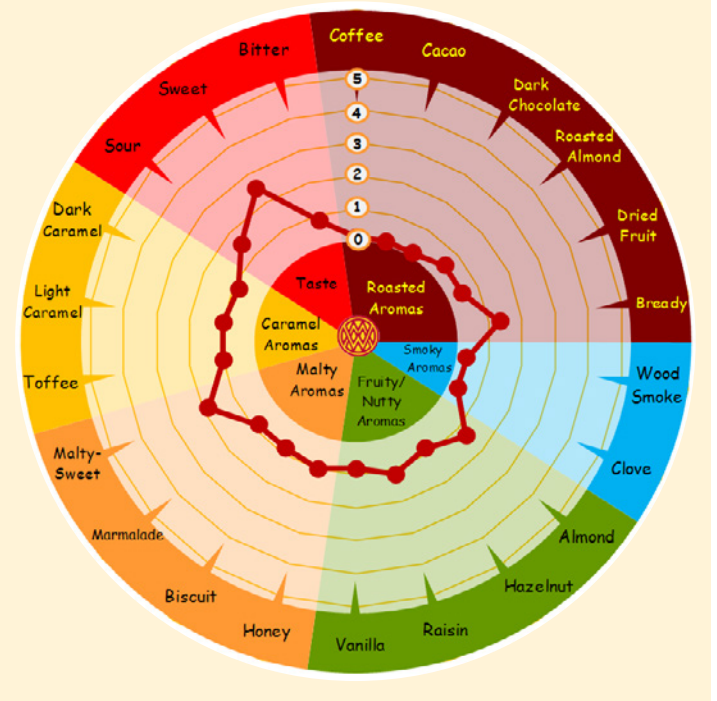


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 18 months if unopened.

WEYERMANN® MALT AROMA WHEEL® WORT

Weyermann® CARABELGE®



Parameter	Minimum	Maximum	Unit
Moisture content		9	%
Extract (dry substance)	74		%
Color (EBC)	30	35	EBC
Color (Lovibond)	11.8	13.6	Lovibond