



**WEYERMANN® CARABOHEMIAN®**

**M**ade from the finest Bohemian quality brewing barley. By intensifying the caramelization process, an increase in the malt color and the dark caramel notes is achieved in this malt.

**Sensory:** Bread, caramel and toffee notes

**Caramel malt for malt-forward and color accented beer styles, typically for:**

- **Pilsener;** Bohemian Pilsener
- **Amber Lager;** Czech Amber Lager
- **Dark Lager;** Czech Dark Lager
- **Strong Lager;** Bock
- **IPA;** Brown IPA
- **Porter;** English Porter
- **Stout;** Foreign Extra Stout
- **Strong Ale;** Old Ale, American Strong Ale, Barley wine

**Recommended addition:** up to 15%

**Enzyme activity:** none

**Color:** 170 – 220 EBC | 64.5 – 83.4 Lovibond

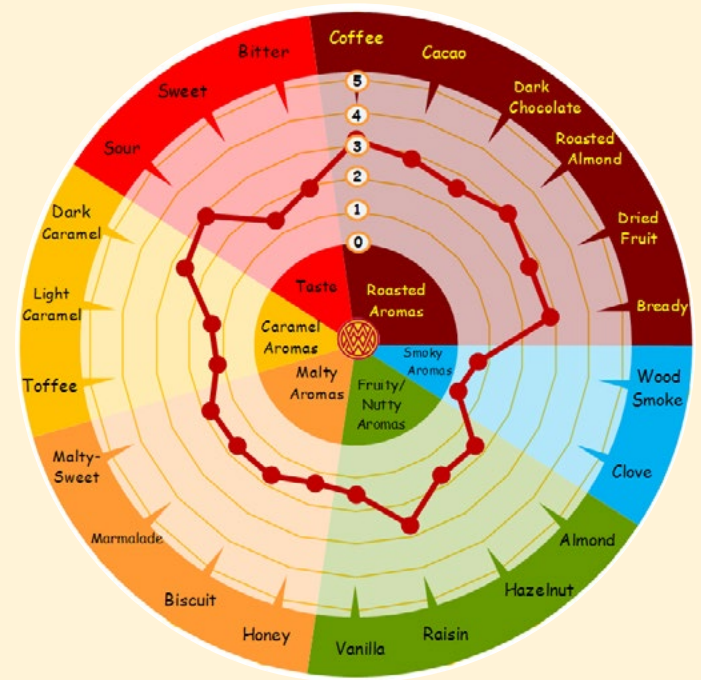


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® CARABOHEMIAN®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	170	220	EBC
Color (Lovibond)	64.5	83.4	Lovibond