



WEYERMANN® CARAFA® SPECIAL TYPE 1

Made from the finest German quality brewing barley. With our unique manufacturing process for our CARAFA® SPECIAL series, a large portion of the husk of the grain is removed. Together with an adapted roasting program, this results in the finest roasting aroma while minimizing the roasted bitterness.

Sensory: finely roasted aromatic; Coffee, cocoa and dark chocolate notes

Specialty malt for all dark beer styles, typically for:

- **Amber Lager;** Vienna Lager, Smoked beer, Bamberger Maerzen Rauchbier
- **Dark Lager;** International Dark Lager, Munich Dunkel
- **IPA;** Black IPA, Brown IPA, Black Ale
- **Amber Ale;** Altbier, Best Bitter, Strong Bitter, California and Kentucky Common
- **Brown Ale;** Dark Mild
- **Porter;** Pre-Prohibition Porter, Brown Porter, Coconut Porter
- **Stout;** Sweet- Oatmeal- and Tropical- Stout
- **Strong Ale;** English and American Barley wine, Imperial Red Ale
- **Sour Ale;** Oud Bruin
- **Schwarzbier**

Recommended addition: up to 5% (for special formulations, e.g. Irish Stout, Russian Imperial Stout, higher addition up to 15%% possible)

Enzyme activity: none

Color: 800 – 1000 EBC | 302.1 – 377.5 Lovibond

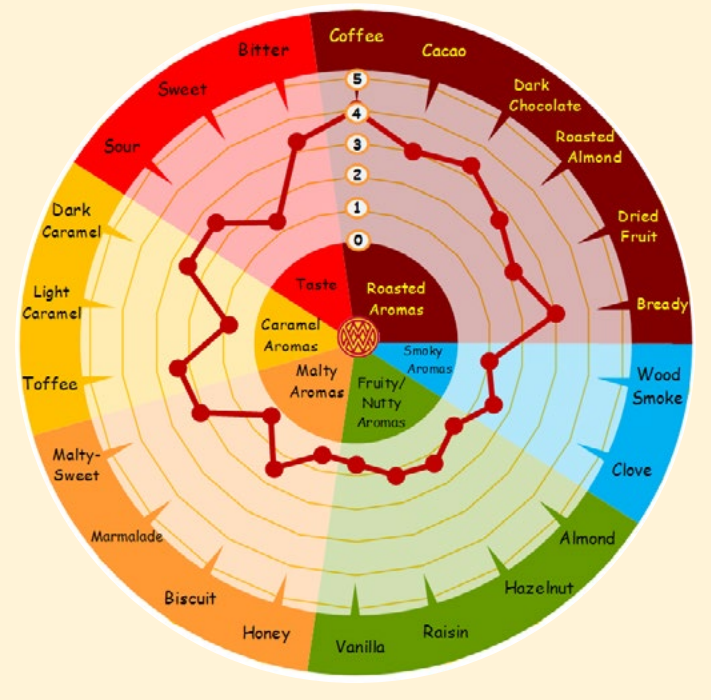


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® CARAFA® SPECIAL



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	800	1000	EBC
Color (Lovibond)	302.1	377.5	Lovibond