WEYERMANN® CARAFA® TYPE 1

Made from the finest quality brewing barley. Gently roasted, the CARAFA® series of malts is characterized by its high color intensity and unique roasting aromas.

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

Special malt for all dark beer styles, typically for:

- **Weissbier;** Dunkel Weizen, Weizenbock
- **German Ale;** Altbier
- **Brown Ale;** British Brown Ale, American Brown Ale
- **Strong Ale;** British Strong Ale
- **Porter;** Pre-Prohibition Porter
- **Stout;** Sweet Stout, Oatmeal Stout, Tropical Stout

Recommended addition: up to 5%

Enzyme activity: none

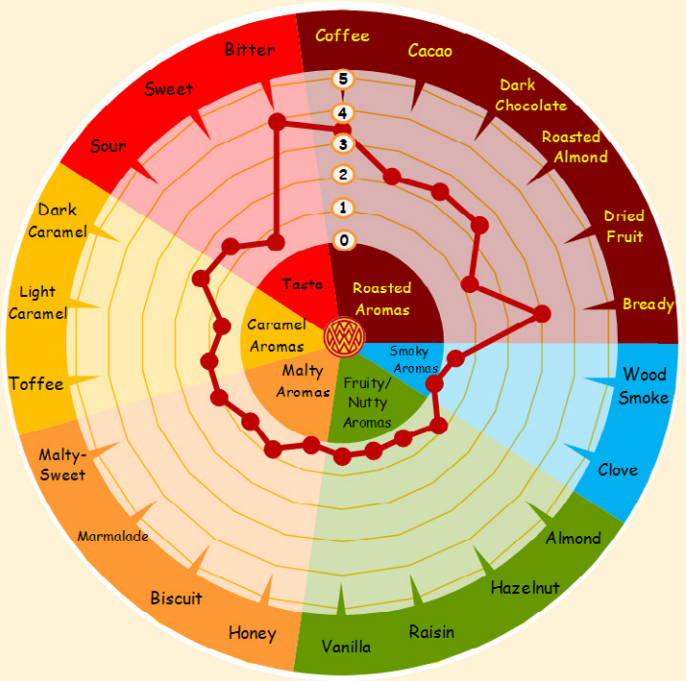
Color: 800 – 1000 EBC | 302.1 – 377.5 Lovibond

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® CARAFA®



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

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