



WEYERMANN® CARAFA® TYPE 2

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

Sensory: roast aromatic; coffee, cocoa and dark chocolate notes

Special malt for all dark beer styles, typically for:

- **Brown Ale;** English Dark Mild Ale
- **Porter;** English Porter
- **Stout;** Irish Stout, Irish Extra Stout, American Stout

Recommended addition: up to 5%

Enzyme activity: none

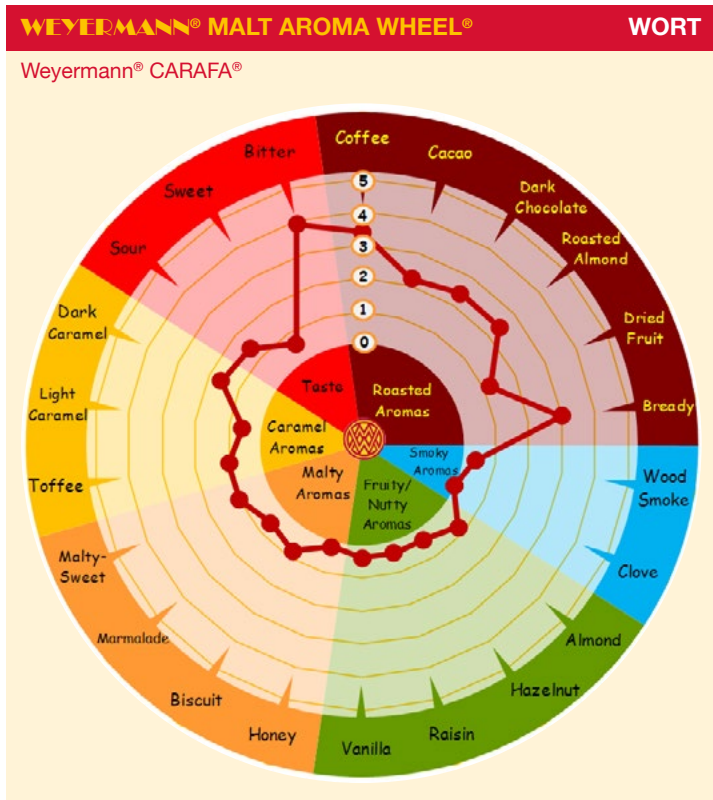
Color: 1050 – 1250 EBC | 415.2 – 452.9 Lovibond



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.

This malt variety is available in organic quality on request.



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1050	1250	EBC
Color (Lovibond)	396.3	471.1	Lovibond