



WEYERMANN® CARAMUNICH® TYPE 2

Made from the finest German quality brewing barley. Due to our special caramelization process, a complete caramelization within the grain is achieved. This malt is perfect for amber to dark copper colored beers and intensifies the malt body.

Sensory: pronounced caramel aroma with pastry notes

Caramel malt for malt forward beer styles, typically for:

- **Pale Lager;** Festival beer
- **Amber Lager;** Maerzen, Smoked beer, Kellerbier, Bamberger Maerzen, Rauchbier
- **Dark Lager;** Schwarzbier
- **Bock;** Helles Bock, Dark Bock, Ice Bock, Weizenbock
- **Amber Ale;** English Pale Mild Ale
- **Brown Ale;** English Dark Mild Ale
- **IPA;** Brown IPA
- **Strong Ale;** British Strong Ale, Imperial Red Ale
- **Stout;** Irish Stout, Oatmeal Stout, Russian Imperial Stout
- **Porter;** Coconut Porter, Chocolate Porter, Brown Porter, Robust Porter, Smoked Porter, Imperial Porter

Recommended addition: up to 10%

Enzyme activity: none

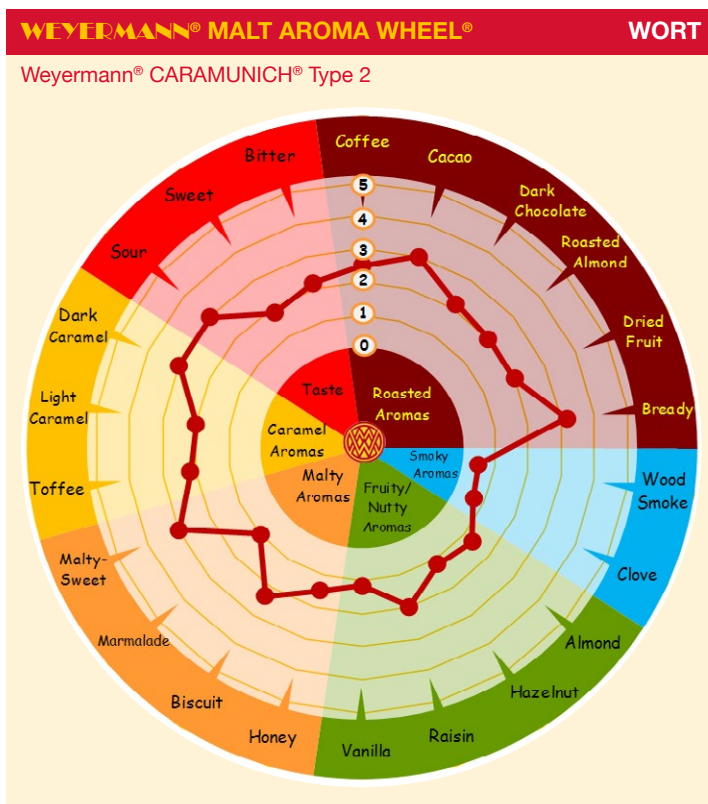
Color: 110 – 130 EBC | 41.9 – 49.5 Lovibond



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.

This malt variety is available in organic quality on request.



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	110	130	EBC
Color (Lovibond)	41.9	49.5	Lovibond