



WEYERMANN® CARARYE®

Made from the finest German quality rye. Due to the special caramelization process, an intense and complex aroma profile is created within this malt.

Sensory: intense aroma of bread, coffee, dark chocolate and dried fruit. Creates a velvety-soft mouthfeel.

Caramel malt for malt-forward, top-fermented beer specialties, typically for:

- **IPA;** Rye IPA, Juicy IPA, Hazy IPA, NEIPA
- **Rye Beer;** German Rye Beer, Roggenbier, Sathi
- **Stout;** Russian Imperial Stout
- **Multigrain Beer**
- **Kwass**

Recommended addition: up to 15%

Enzyme activity: none

Color: 150 – 200 EBC | 57.0 – 75.9 Lovibond

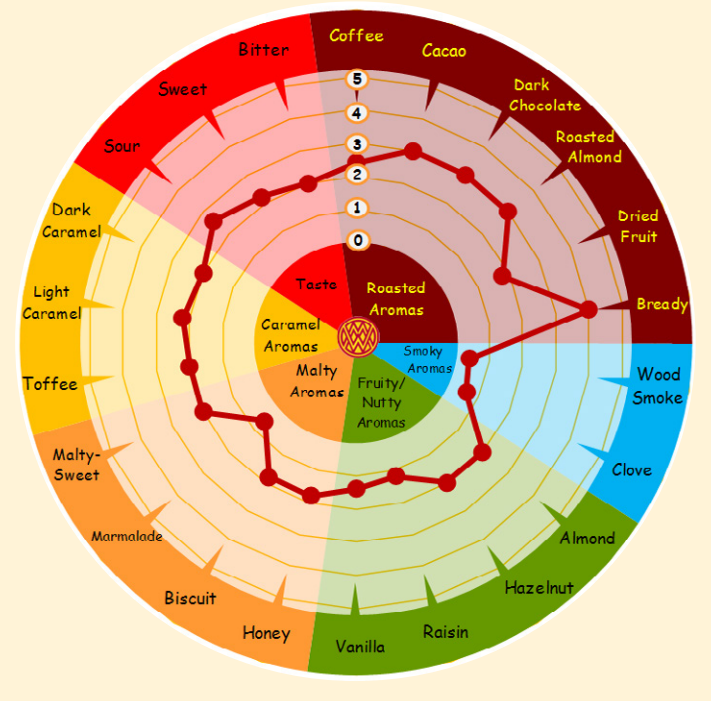


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® CARARYE®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	74		%
Color (EBC)	150	200	EBC
Color (Lovibond)	57	75.9	Lovibond