



WEYERMANN® CARAWHEAT®

Made from the finest German quality wheat. Our special manufacturing process achieves a complete caramelization of the grain. This malt encompasses golden brown and intensely aromatic grains.

Sensory: light notes of caramel, almond, bread and pastry

Specialty malt for top-fermented beer styles, typically for:

- **Wheat Beer;** American Wheat Beer, Weissbier, Bernsteinfarbenes Weizen, Dunkles Weizen, Leichtes Weizen, Weizenbock, Witbier, Sathi
- **IPA;** Juicy IPA, Hazy IPA, NEIPA
- **Brown Ale;** London Brown Ale
- **Strong Ale;** Wheat Wine

Recommended addition: up to 15%

Enzyme activity: none

Color: 110 – 140 EBC | 41.9 – 53.2 Lovibond

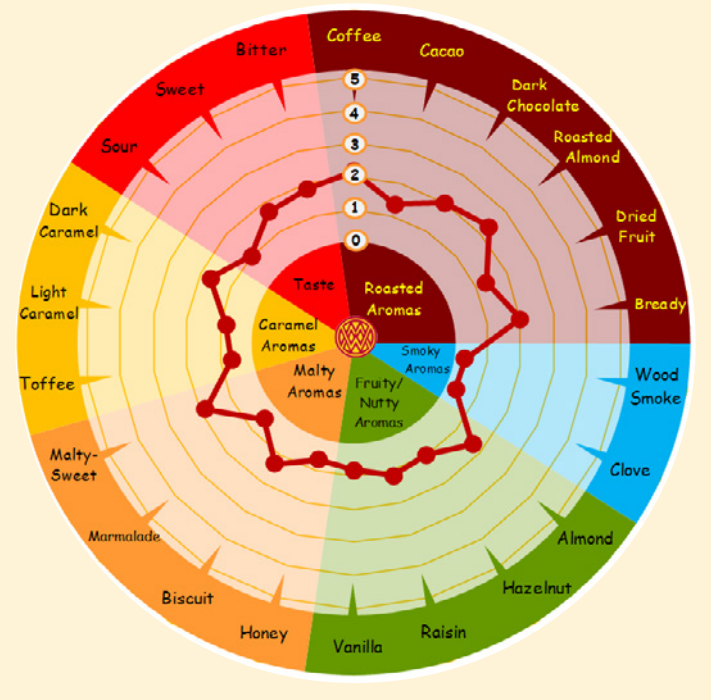


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® CARAWHEAT®



Parameter	Minimum	Maximum	Unit
Moisture content		6,5	%
Extract (dry substance)	68		%
Color (EBC)	110	140	EBC
Color (Lovibond)	41.9	53.2	Lovibond