



WEYERMANN® MELANOIDIN MALT

Made from the finest German quality brewing barley. Due to our special manufacturing process, melanoidin malt can be used to intensify and stabilize the tasting profile and flavor in beer. The beer color is intensified and receives a dark red shine.

Sensory: pronounced honey and biscuit notes

Special malt for reddish and dark beer styles, typically for

- **Light Lager;** for flavour and color enhancement for adjunct beers
- **Amber Lager;** International Amber Lager, Maerzen, Bamberger Rauchbier, Vienna Lager, Kellerbier, Franco-nian Rotbier, Scandinavian Red Lager
- **Dark Lager;** International Dark Lager, Munich Dunkel
- **Bock;** Dark Bock, Double Bock
- **Pale Ale;** Session Pale Ale
- **IPA;** Red IPA, Session IPA
- **Amber Ale;** Scottish Light, Irish Red Ale, Belgian Dubbel, Altbier
- **Porter;** English Porter
- **Strong Ale;** English Barley Wine, American Strong Ale, American Barley Wine, Wheat Wine, Imperial Red Ale
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 20%

Enzyme activity: low

Color: 60,0 – 80,0 EBC | 23.1 – 30.6 Lovibond



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

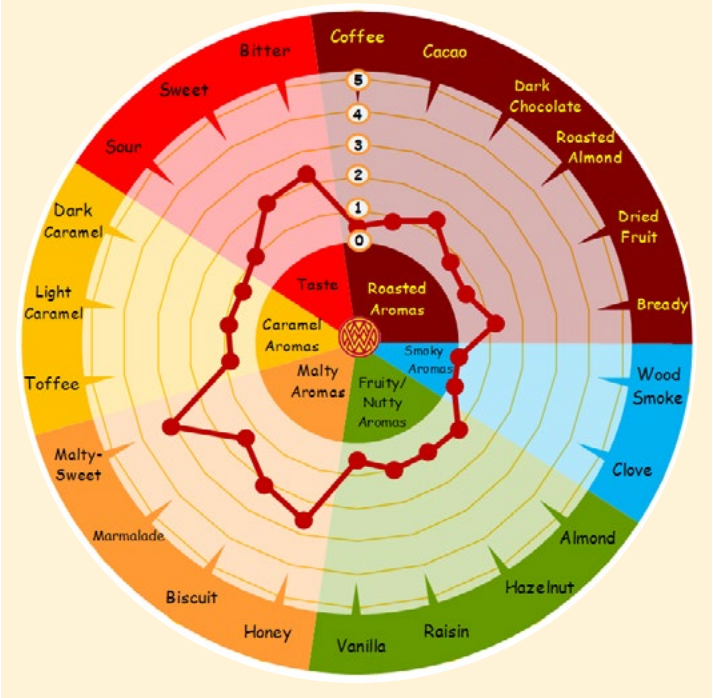
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Melanoidin Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4,5	%
Extract (dry substance)	75		%
Color (EBC)	60	80	EBC
Color (Lovibond)	23.1	30.6	Lovibond