WEYERMANN® BAVARIAN DUNKEL

Weyermann® Bavarian Dunkel is an unhopped malt extract with approx. 75% extract, dark brown color and a fine, sweet malt aroma.

Weyermann® malt extract Bavarian Dunkel is made from high-quality Weyermann® Munich malt, Weyermann® Pilsner Malt and Weyermann® CARAMUNICH®.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Bavarian Dunkel malt extract corresponds to a traditional German Dark Lager in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Dark Lager;** Schwarzbier, Munich Dunkel
- **Bock;** Dark Bock, Eisbock, Weizenbock
- **Brown Ale;** English Dark Mild Ale
- **IPA;** Brown IPA, Black IPA
- **Strong Ale;** British Strong Ale
- **Porter;** Coconut Porter, Chocolate Porter, Brown Porter, Robust Porter, Smoked Porter, Imperial Porter
- **Stout;** Irish Stout, Oatmeal Stout, Oyster Stout, Russian Imperial Stout

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:
65 – 85 EBC | 25.0 – 32.5 Lovibond

Shipping units: 4 kg, 10 kg, 28 kg

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.

Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.42	kg/l
Wort color (13°P)	65	85	EBC
Wort color (13°P)	25	32.5	Lovibond