WEYERMANN® CARAAROMA®

Made from the finest German quality brewing barley. Due to our special malting process, this malt has an unique and distinct aroma. It is characterized by the greatest possible aroma complexity and serves to intensify and to stabilize beer flavor and taste. The beer color is well rounded and receives a reddish shine.

Sensory: first nuances of roasted aromas, notes of roasted nuts, dark caramel and dried fruit.

Caramel malt for malt-forward and dark beer styles, typically for:

- **Lager Beer**; Dark Lager
- **IPA**; Brown IPA
- **Amber Ale**; Scottish Light, Heavy and Export, American Red Ale, Biére de Garde, Red Ale
- **Brown Ale**; Dark Mild, British Brown Ale, American Brown Ale, English Dark Mild Ale
- **Porter**; English Porter, Brown Porter, Robust Porter, Coconut Porter, Smoked Porter, American Porter, Imperial Porter
- **Stout**; Oatmeal Stout, American Stout, Russian Imperial Stout
- **Strong Ale**; Old Ale, American Strong Ale, Barley Wine

Recommended addition: up to 15%

Enzyme activity: none

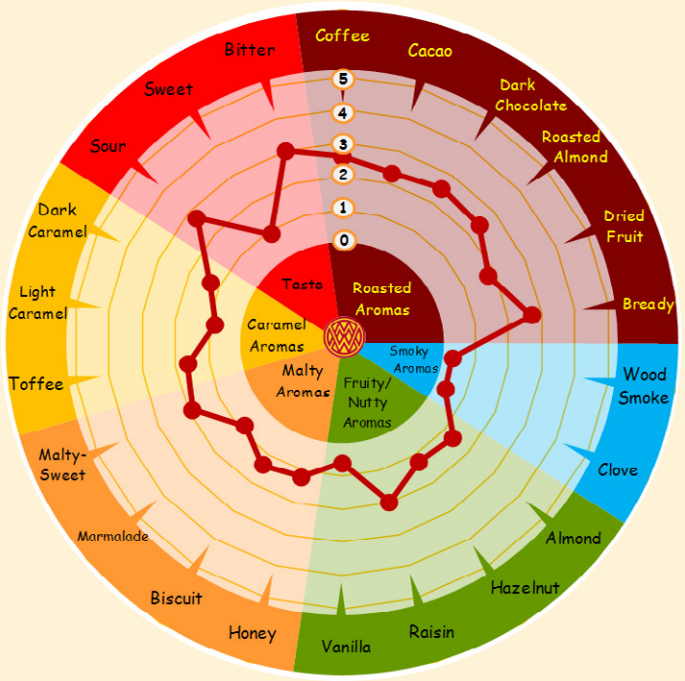
Color: 350 – 450 EBC | 132.4 – 170.1 Lovibond

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® CARAAROMA®



Parameter	Minimum	Maximum	Unit
Moisture content		7	%
Extract (dry substance)	74		%
Color (EBC)	350	450	EBC
Color (Lovibond)	132.4	170.1	Lovibond

This malt variety is available in organic quality on request.

CARAAROMA® is a registered trademark of Mich. Weyermann® GmbH & Co. KG, Bamberg, Germany.