



## WEYERMANN® CARABELGE®

**M**ade from the finest European quality brewing barley. This golden-brown malt gives the beer a deeper color and rounds off the aroma harmoniously.

**Sensory:** Notes of caramel, dried fruits and nuts (almonds)

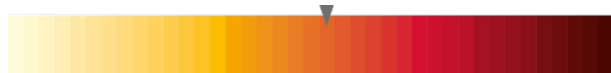
**Caramel malt for full-bodied beer styles, typically for:**

- **Pale Ale;** Belgian Pale Ale, Trappist Single
- **Golden Ale**
- **Amber Ale;** American Red Ale, Bière de Garde
- **Brown Ale;** British Brown Ale
- **Strong Ale;** Belgian Tripel, Belgian Dark Strong Ale or Quadrupel
- **Sour Ale;** Flanders Red Ale

**Recommended addition:** up to 30%

**Enzyme activity:** none

**Color:** 30 – 35 EBC | 11.8 – 13.6 Lovibond



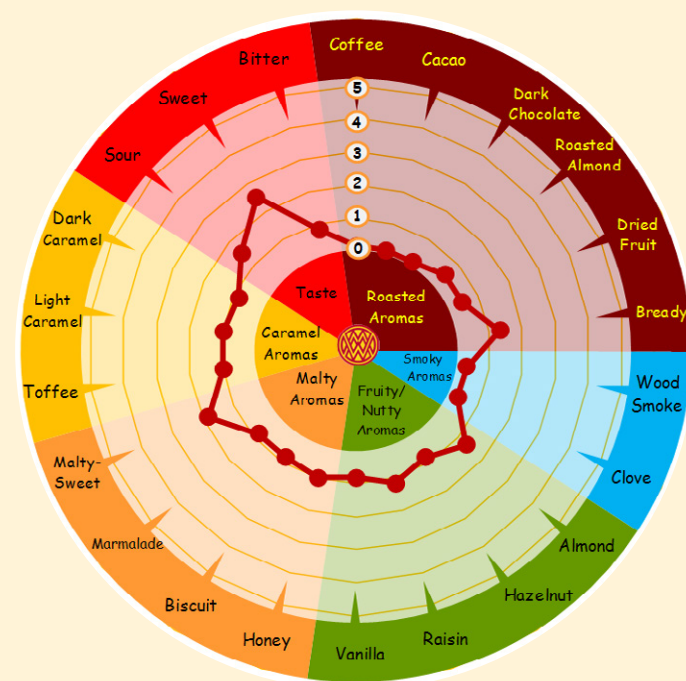
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

### WEYERMANN® MALT AROMA WHEEL®

### WORT

Weyermann® CARABELGE®



| Parameter               | Minimum | Maximum | Unit     |
|-------------------------|---------|---------|----------|
| Moisture content        |         | 9       | %        |
| Extract (dry substance) | 74      |         | %        |
| Color (EBC)             | 30      | 35      | EBC      |
| Color (Lovibond)        | 11.8    | 13.6    | Lovibond |