



WEYERMANN® CARABOHEMIAN®

Made from the finest Bohemian quality brewing barley. By intensifying the caramelization process, an increase in the malt color and the dark caramel notes is achieved in this malt.

Sensory: Bread, caramel and toffee notes

Caramel malt for malt-forward and color accented beer styles, typically for:

- Pilsener; Bohemian Pilsener
- Amber Lager; Czech Amber Lager
- Dark Lager; Czech Dark Lager
- Strong Lager; Bock
- IPA; Brown IPA
- Porter; English Porter
- Stout; Foreign Extra Stout
- Strong Ale; Old Ale, American Strong Ale, Barley wine

Recommended addition: up to 15%

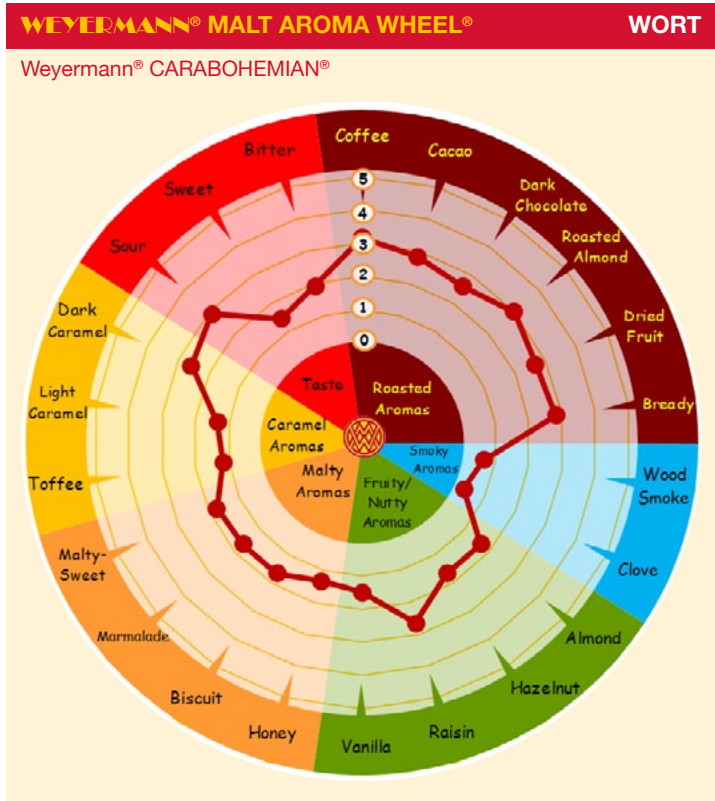
Enzyme activity: none

Color: 170 – 220 EBC | 64.5 – 83.4 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.



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	170	220	EBC
Color (Lovibond)	64.5	83.4	Lovibond