



WEYERMANN® CARAFA® SPECIAL TYPE 2

Made from the finest German quality brewing barley. With our unique manufacturing process for our CARAFA® SPECIAL series, a large portion of the husk of the grain is removed. Together with an adapted roasting program, this results in the finest roasting aroma while minimizing the roasted bitterness.

Sensory: finely roasted aromatic; coffee, cocoa and dark chocolate notes

Specialty malt for all dark beer styles, typically for

- **Dark Lager;** Czech Dark Lager, Schwarzbier
- **Wheat beer;** Dunkel Weizen, Weizenbock
- **Bock;** Dark Doppelbock, Eisbock
- **Amber Ale;** Extra Special Bitter
- **IPA;** Black IPA, Black Ale
- **Porter;** Baltic Porter
- **Stout;** Irish Stout, Irish Extra Stout, American Stout
- **Strong Ale;** Belgian Dark Strong Ale or Quadrupel
- **Malt Beverage** (nonalcoholic malt beer)

Recommended addition: up to 5%

Can also be used for color correction in light beers with an addition up to 0.5%.

For special recipes with intensive roasting aroma, e.g. Irish Stout, Russian Imperial Stout, higher amounts of up to 15% is possible.

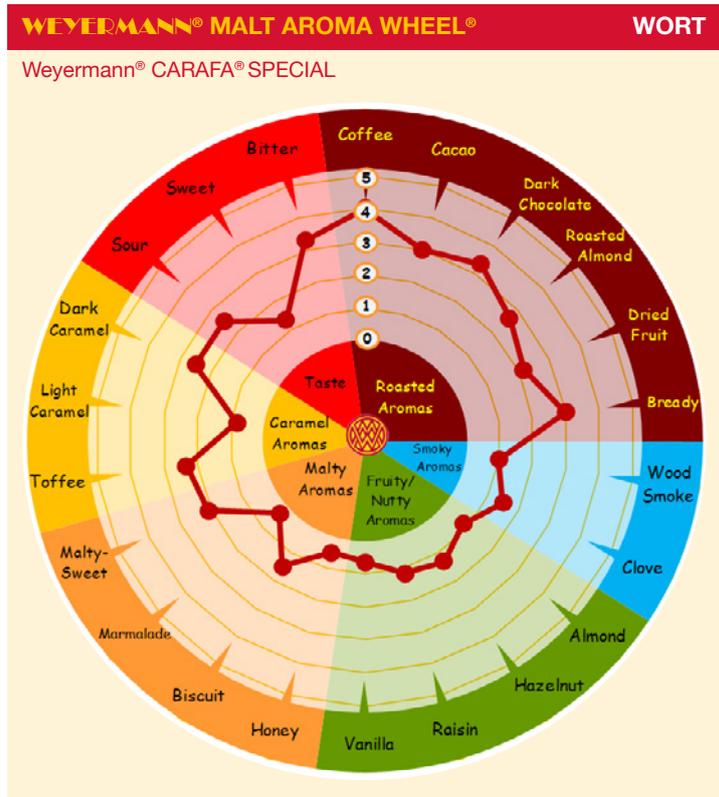
Enzyme activity: none

Color: 1050– 1250 EBC | 415.2 – 452.9 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		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1050	1250	EBC
Color (Lovibond)	396.3	471.7	Lovibond