WEYERMANN® CARAFA® SPECIAL TYPE 3

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, especially typical for

- **German Dark Lager** like Schwarzbier
- **IPA** such as Black IPA, Black Ale
- **Porter** like American Porter, Robust Porter, Imperial Porter, Smoked Porter
- **Stout** like Irish Extra Stout, Foreign Extra Stout, Imperial Stout

Recommended addition: up to 5%

Enzyme activity: none

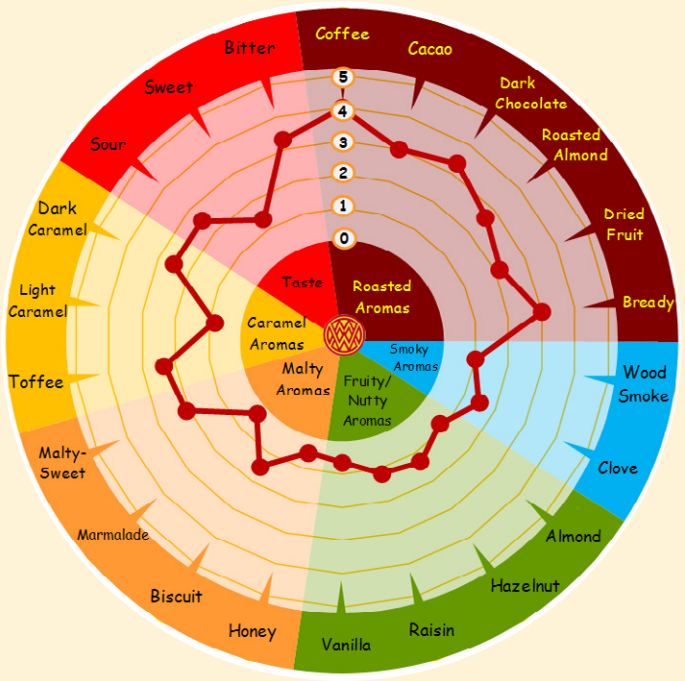
Color: 1300– 1500 EBC | 490.6 – 566.0 Lovibond

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® CARAFA® SPECIAL



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1300	1500	EBC
Color (Lovibond)	490.6	566	Lovibond

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