



**WEYERMANN® CARAFA® TYPE 2**

Made from the finest German quality brewing barley. Gently roasted, the CARAFA® series of malts is characterized by its high color intensity and unique roasting aromas.

**Sensory:** roast aromatic; coffee, cocoa and dark chocolate notes

**Special malt for all dark beer styles, typically for:**

- **Brown Ale;** English Dark Mild Ale
- **Porter;** English Porter
- **Stout;** Irish Stout, Irish Extra Stout, American Stout

**Recommended addition:** up to 5%

**Enzyme activity:** none

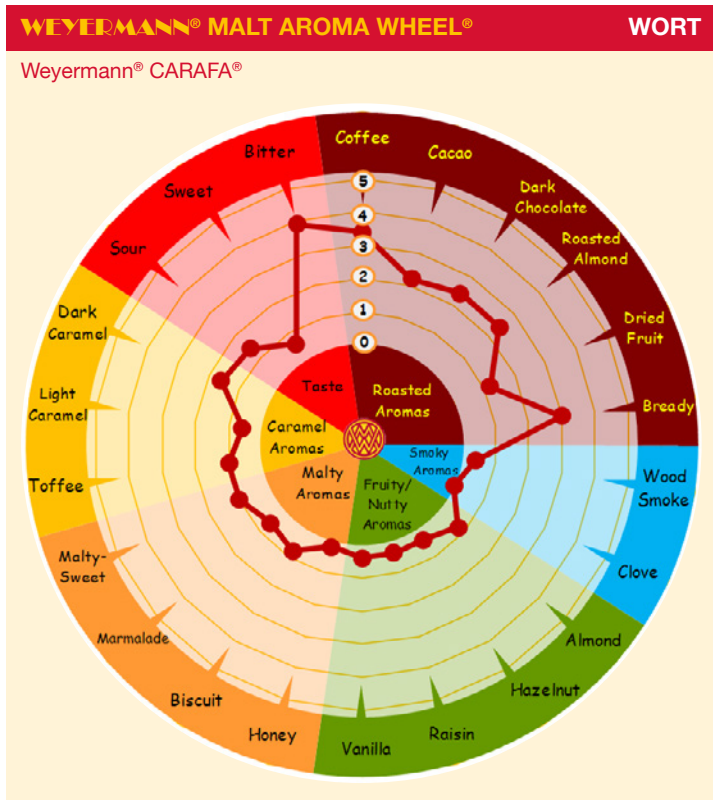
**Color:** 1050 – 1250 EBC | 415.2 – 452.9 Lovibond



**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.

**This malt variety is available in organic quality on request.**



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1050	1250	EBC
Color (Lovibond)	396.3	471.1	Lovibond