



**WEYERMANN® CARAHELL®**

**M**ade from the finest German quality brewing barley. Our special manufacturing process achieves almost complete caramelization of the grain. CARAHELL® helps to improve foam and its stability, and helps improve the mouthfeel of any beer.

**Sensory:** malty-sweet; fine caramel notes

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

- **Pale Lager;** Munich Helles, Pale Kellerbier, Dortmunder Export, India Pale Lager
- **Amber Lager;** International Amber Lager, Bamberger Maerzen Rauchbier
- **Strong Lager;** Imperial Pilsener
- **Pale Ale;** Cream Ale, British Golden Ale, Summer Ale, English Summer Ale, Australian Sparkling Ale, Blonde Ale, American Pale Ale, Session Pale Ale
- **IPA;** English, American, Belgian and Double IPA, Session IPA, Black IPA
- **Amber Ale;** Ordinary Bitter (Golden Ale, Summer Ale, Golden Bitter), English Pale Mild Ale
- **Brown Ale;** English Dark Mild Ale
- **Strong Ale;** Belgian Golden Strong Ale
- **Wheat Beer;** Weissbier, Hefeweizen, Leichtes Weizen, Kristal Weizen, Bernsteinfarbenes Weissbier, Gueuze, Gose, Bamberg Weizen Rauchbier

**Recommended addition:** 10-15% (for specialty beers: up to 30%)

**Enzyme activity:** none

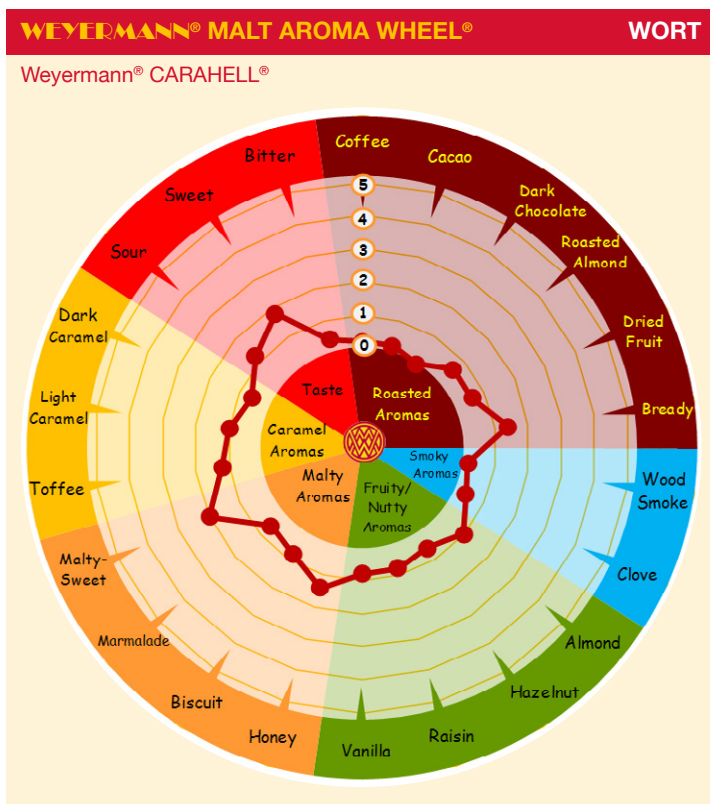
**Color:** 20 – 30 EBC | 8.0 – 11.8 Lovibond



**Shipping units:** 25-kg/55-lb bag, 50-kg/110-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.

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



Parameter	Minimum	Maximum	Unit
Moisture content		9	%
Extract (dry substance)	74		%
Color (EBC)	20	30	EBC
Color (Lovibond)	8	11.8	Lovibond