



WEYERMANN® CARAMUNICH® TYPE 1

Made from the finest German quality brewing barley. Due to our special caramelization process, a complete caramelization within the grain is achieved. This malt is perfect for amber to dark copper colored beers and intensifies the malt body.

Sensory: pronounced caramel aroma with fine pastries

Caramel malt for malt forward beer styles, typically for:

- **Amber Lager;** Franconian Red Beer
- **Dark Lager;** Munich Dunkel, International Dark Lager
- **Pale Ale;** American Pale Ale
- **Amber Ale;** Altbier, Scottish Light, Heavy and Export, California Common, Kentucky Common, English Pale Mild Ale
- **Brown Ale;** English Dark Mild Ale
- **Wheat beer;** Bernsteinfarbenes Weissbier, Fruit Lambic, Dunkles Weissbier

Recommended addition: up to 10%

Enzyme activity: none

Color: 80 – 100 EBC | 30.6 – 38.2 Lovibond

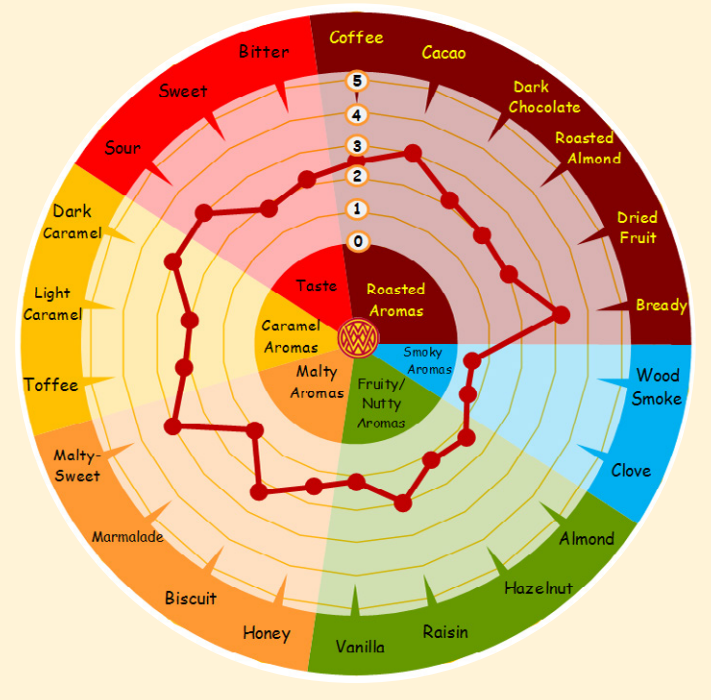


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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

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Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	80	100	EBC
Color (Lovibond)	30.6	38.2	Lovibond