



WEYERMANN® CARAMUNICH® TYPE 3

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 clear pastry notes

Caramel malt for malt-forward beer styles, typically for:

- **Amber Ale;** Ordinary Bitter, English Pale Mild Ale, Extra Special Bitter
- **Brown Ale;** Dark Mild, British Brown Ale, American Brown Ale
- **Porter;** English Porter, Brown Porter, Robust Porter
- **Stout;** Irish Stout, Russian Imperial Stout
- **Strong Ale;** Old Ale, Scotch Ale, Barley Wine, Imperial Red Ale

Recommended addition: up to 10%

Enzyme activity: none

Color: 140 – 160 EBC | 53.2 – 60.8 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.

WEYERMANN® MALT AROMA WHEEL® WORT

Weyermann® CARAMUNICH® Type 3



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	140	160	EBC
Color (Lovibond)	53.2	60.8	Lovibond