



**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

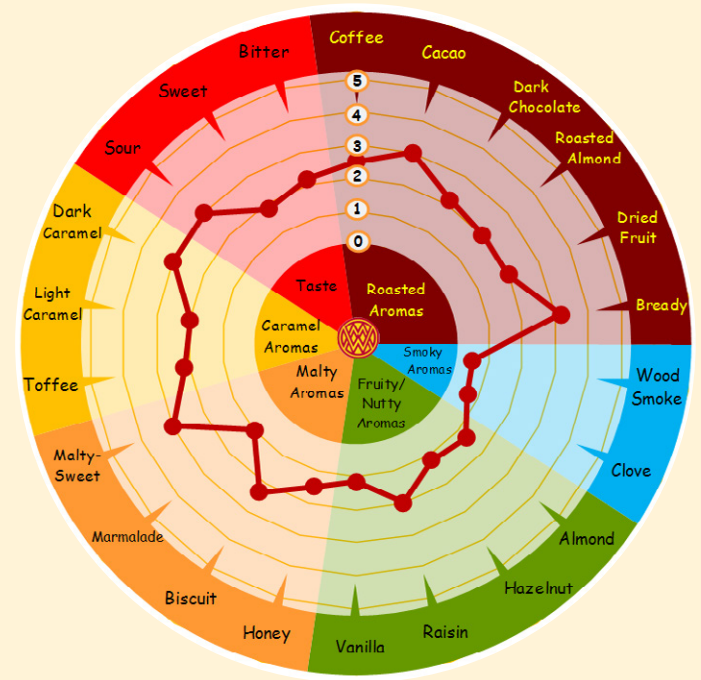


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 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)	140	160	EBC
Color (Lovibond)	53.2	60.8	Lovibond