WEYERMANN® CARAPILS®

Made from the finest German quality brewing barley. Due to our special malting process, this malt is characterized by a high proportion of dextrins and high molecular weight proteins. This makes CARAPILS® ideal for improving foam and its stability as well as adding body to any beer. Due to the light malt color, CARAPILS® can be used universally from the brightest to darkest beer styles.

Sensory: malty-sweet with light caramel notes

Caramel malt to improve the foam stability and body of all beer styles, especially for:

- **Pale Lager**; American (Light) Lager, International Pale Lager, Koelsch style beer, German Leichtbier, Bavarian Helles, India Pale Lager
- **Pilsner**; German Pilsener, Pre-Prohibition Lager, American Pilsener
- **Strong Lager**; Imperial Pilsener
- **Pale Ale**; Cream Ale, British Golden Ale, Summer Ale, English Summer Ale, Australian Sparkling Ale, Blonde Ale, Session Pale Ale
- **IPA**; American IPA, Double IPA, Session IPA
- **Strong Ale**; Belgian Golden Strong Ale
- **Wheat Beer**; Leichtes Weizen, Gueuze, Fruit Lambic, Gose, Piwo Grodziskie
- **Alcohol-reduced beer**
- **Alcohol-free beer**

Recommended addition: 5-10%
(for special formulations e.g. alcohol-free, higher use up to 40% possible)

Enzyme activity: low

Color: 2.5 – 6.5 EBC | 1.4 – 2.9 Lovibond

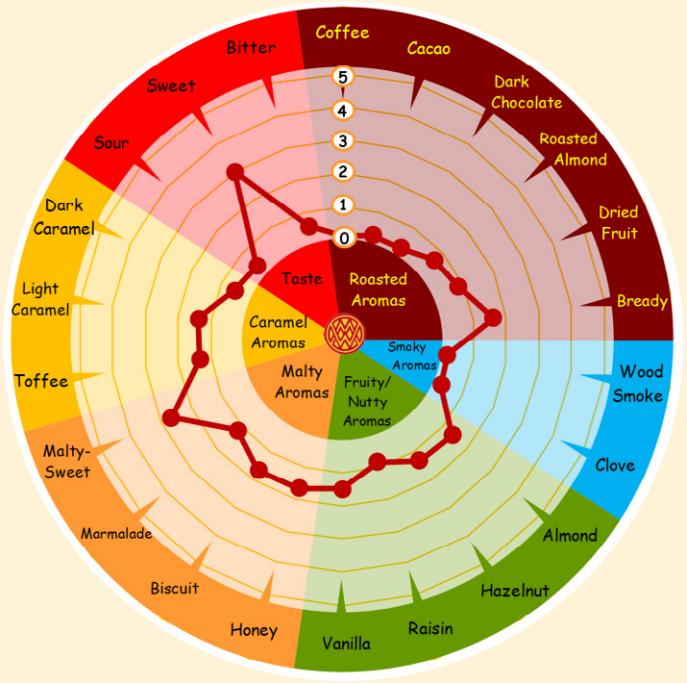
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® CARAPILS®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	75		%
Color (EBC)	2.5	6.5	EBC
Color (Lovibond)	1.4	2.9	Lovibond

CARAPILS® is a registered trademark of
Mich. Weyermann® GmbH & Co. KG, Bamberg, Germany.

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