



WEYERMANN® CARARED®

Made from the finest German quality brewing barley. Thanks to our special manufacturing process this malt develops its typical aroma which serves to intensify and stabilize the taste profile in various beers. The beer color is intensified and can develop into an orange-red shine. For a deep red beer, we recommend a combination of Carared® with Melanoidin malt.

Sensory: malty-sweet with notes of caramel, honey and pastry

Caramel malt for reddish beer styles, typically:

- **Amber Lager;** Vienna Lager, Franconian Rotbier
- **Bock;** Helles Bock
- **Pale Ale;** American Pale Ale
- **IPA;** Red IPA, Double IPA
- **Amber Ale;** Ordinary Bitter, Scottish Light, Irish Red Ale, American Red Ale, English Pale Mild Ale
- **Brown Ale;** Dark Mild, London Brown Ale
- **Strong Ale;** Imperial Red Ale
- **Porter;** Baltic Porter
- **Wheat Beer;** Weissbier, Smoked Wheat beer, Bernsteinfarbenes Weissbier
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 25%

Enzyme activity: none

Color: 40,0 – 60,0 EBC | 15.5 – 23.1 Lovibond



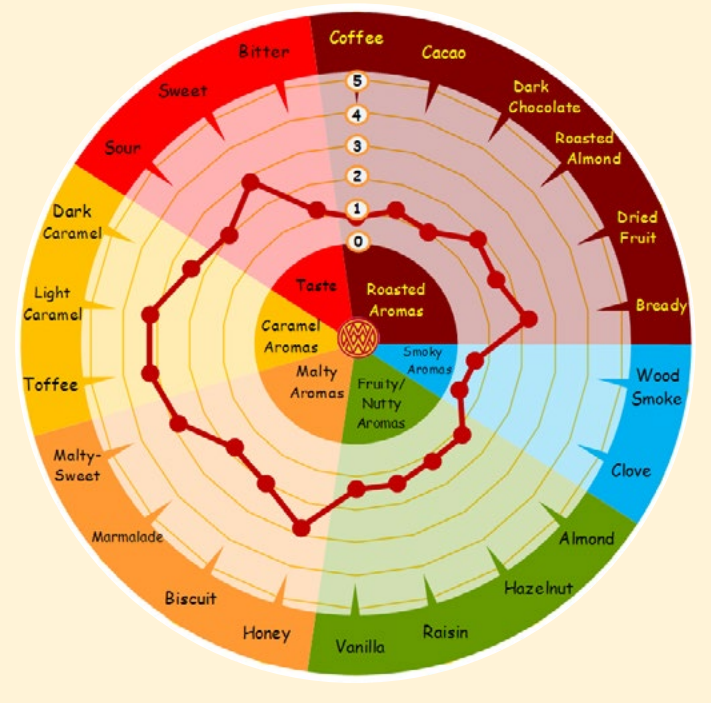
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® CARARED®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	74		%
Color (EBC)	40	60	EBC
Color (Lovibond)	15.5	23.1	Lovibond