



WEYERMANN® CARARYE®

Made from the finest German quality rye. Due to the special caramelization process, an intense and complex aroma profile is created within this malt.

Sensory: intense aroma of bread, coffee, dark chocolate and dried fruit. Creates a velvety-soft mouthfeel.

Caramel malt for malt-forward, top-fermented beer specialties, typically for:

- **IPA;** Rye IPA, Juicy IPA, Hazy IPA, NEIPA
- **Rye Beer;** German Rye Beer, Roggenbier, Sathi
- **Stout;** Russian Imperial Stout
- **Multigrain Beer**
- **Kwass**

Recommended addition: up to 15%

Enzyme activity: none

Color: 150 – 200 EBC | 57.0 – 75.9 Lovibond

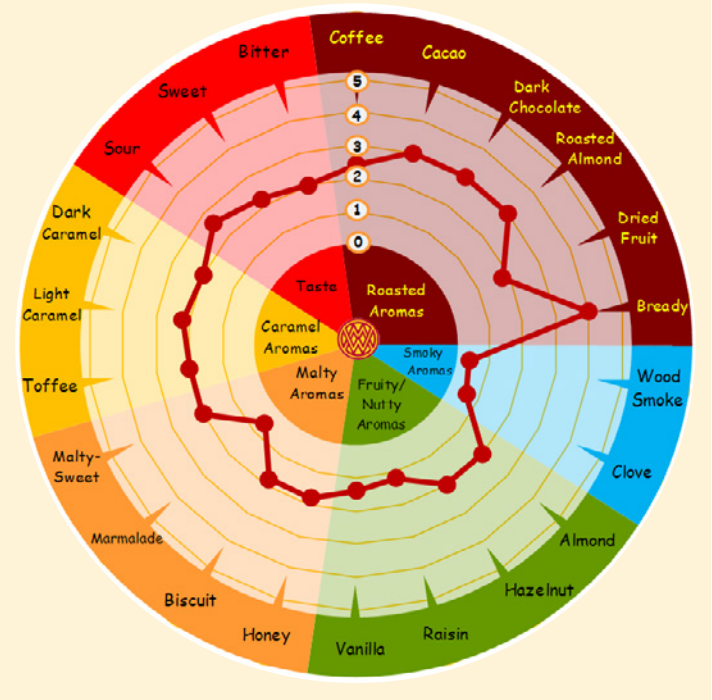


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 18 months if unopened.

WEYERMANN® MALT AROMA WHEEL® WORT

Weyermann® CARARYE®



| Parameter | Minimum | Maximum | Unit |
|-------------------------|---------|---------|----------|
| Moisture content | | 6.5 | % |
| Extract (dry substance) | 74 | | % |
| Color (EBC) | 150 | 200 | EBC |
| Color (Lovibond) | 57 | 75.9 | Lovibond |