



WEYERMANN® ROASTED BARLEY

Made from the finest German quality brewing barley. The roasted barley is characterized by intense coloring power and the most intense roasting aroma.

Sensory: typical, intense roasting with coffee notes

Roasted barley for special, dark beer styles, typically for:

- **Amber Ale;** Scottish Light, Heavy and Export, Irish Red Ale
- **Porter;** American Porter, Baltic Porter, Robust Porter, Imperial Porter
- **Stout;** Irish Stout, Irish Extra Stout, Sweet Stout, Tropical Stout, Imperial Stout, Russian Imperial Stout

Recommended addition: up to 5%
(for special beer recipes a higher usage is possible)

Enzyme activity: none

Color: 1000 – 1300 EBC | 377.5 – 490.6 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® Roasted Barley



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1000	1300	EBC
Color (Lovibond)	377.5	490.6	Lovibond