



WEYERMANN® SPECIAL W®

Made from the finest German quality brewing barley. Our special caramelization process achieves a complete transformation within the grain. This dark brown malt offers the most complex aroma spectrum of all Weyermann® caramel malts.

Sensory: notes of raisins, dark caramel, pronounced aromas of nuts, pastries and bread

Special malt for dark, malt-forward beer styles, universally applicable, especially for:

- **Amber Lager**
- **Dark Lager**
- **Pale Ale;** Saison
- **IPA;** Brown IPA, Black Ale, Black IPA
- **Amber Ale;** Belgian Dubbel
- **Brown Ale;** Dark Mild, British Brown Ale, London Brown Ale
- **Strong Ale;** British Strong Ale, Old Ale, English Barley Wine, Belgian Dark Strong Ale or Quadrupel, Imperial Red Ale
- **Porter;** English Porter, American Porter, Brown Porter, Robust Porter, Imperial Porter
- **Stout;** Oatmeal Stout, Foreign Extra Stout, American Stout, Russian Imperial Stout
- **Sour Ale;** Flanders Red Ale, Oud Bruin
- **Wood & Barrel aged beers**

Recommended addition: up to 30%

Enzyme activity: none

Color: 280 – 320 EBC | 106- 121.1 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.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® SPECIAL W®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	280	320	EBC
Color (Lovibond)	106	121.1	Lovibond