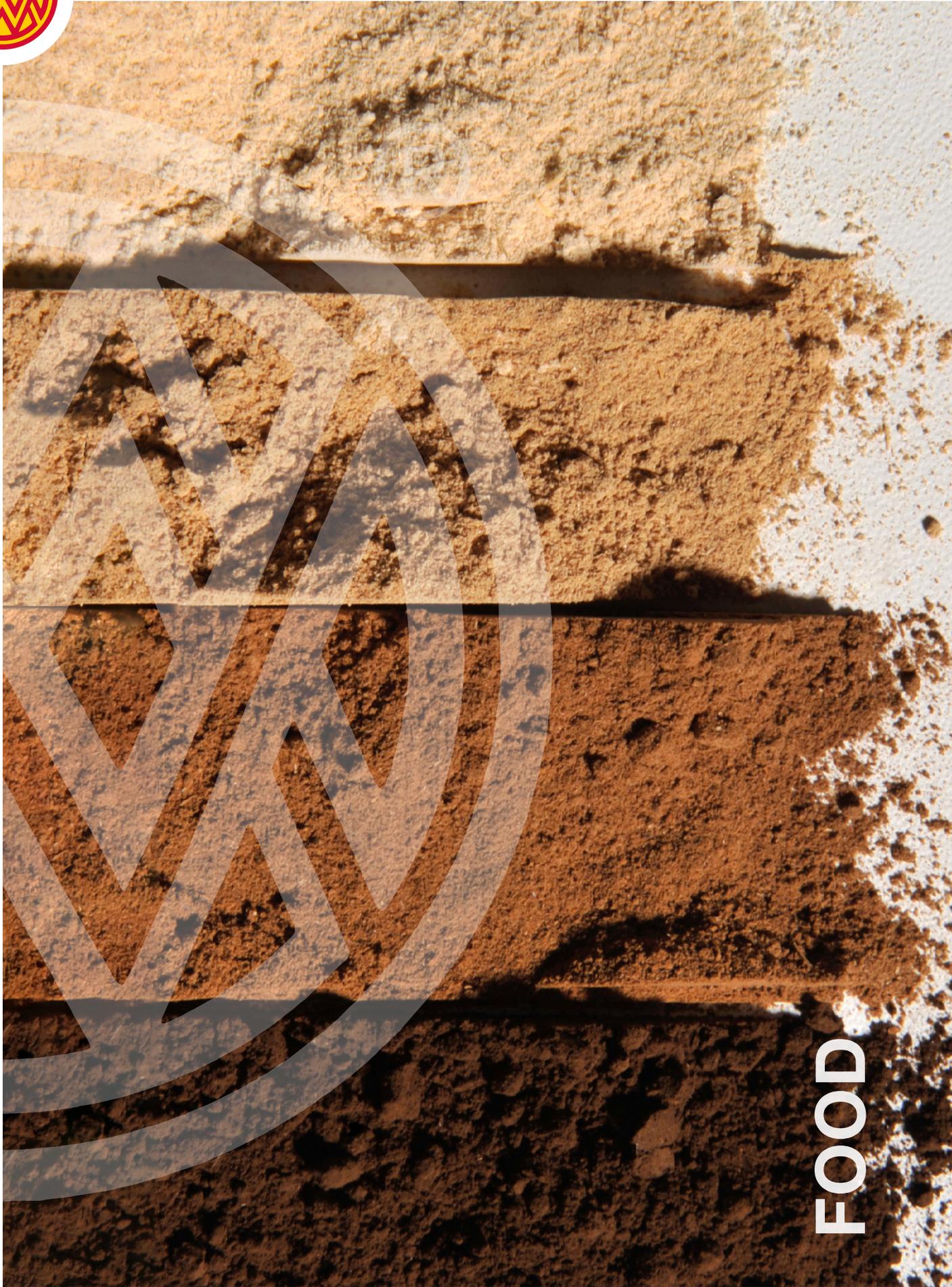




**WEYERMANN® SPECIALTY MALTS**



**FOOD**

Crop 2025

[www.weyermannmalt.com](http://www.weyermannmalt.com)



**WEYERMANN® BEECH SMOKED BARLEY MALT**

A pale, well-modified malt from top-quality barley that has been gently smoked over a beech-wood fire.

**Sensory properties:** malty-sweet, well-rounded beech wood aroma, with notes of mild honey and vanilla

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:** enhances aroma and aroma profile

**Recommended quantities:** food industry as required

**Color:** Light brown

4,0 – 8,0 EBC | 2.0 – 3.5 Lovibond



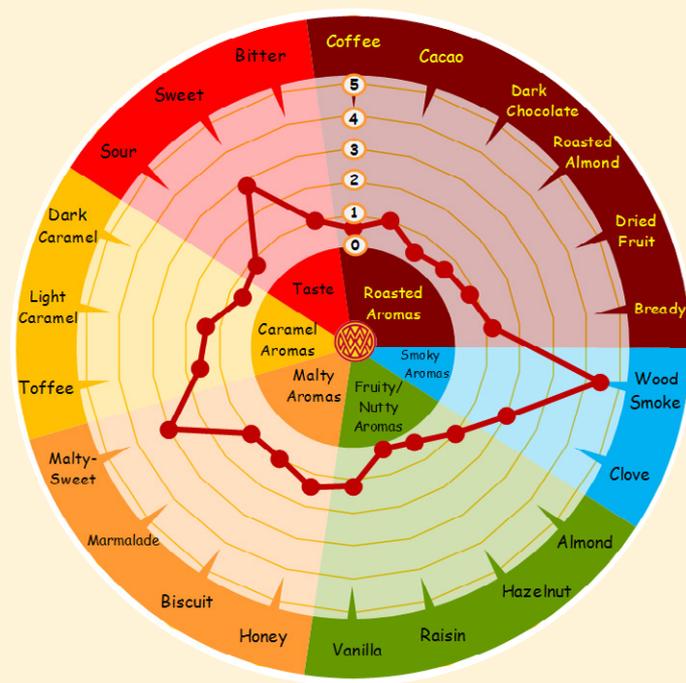
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® WHOLE KERNEL**

Weyermann® Beech Smoked Barley Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	77		%
Color (EBC)	4	8	EBC
Color (Lovibond)	2	3,5	Lovibond
Protein (dry substance)	9	13	%
Kolbach Index	38	45	%
Saccharification time		30	min
Viscosity (8.6%)		1,7	m Pa s
Friability	75		%
Glassy Kernels		3	%



**WEYERMANN® ACIDULATED MALT**

A light brown barley malt containing about 1% – 2% lactic acid; pH-value 3.4 – 3.6.

**Sensory properties:** fruity-sour

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:**

- adds sourness and enhances taste
- reduces pH-value

**Recommended quantities:** Food industry as required

**Color:** Light brown  
1,5 – 5,0 EBC | 0.9 – 2.3 Lovibond



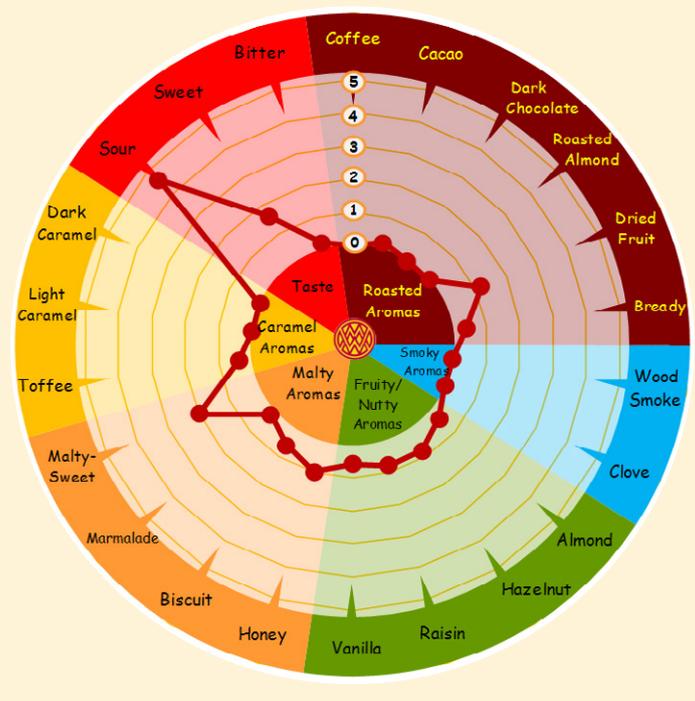
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® WHOLE KERNEL**

Weyermann® Acidulated Malt



Parameter	Minimum	Maximum	Unit:
Moisture content		8	%
Color (EBC)	1,5	5	EBC
Color (Lovibond)	0,9	2,3	Lovibond
pH	3,35	3,7	



# WEYERMANN® MELANOIDIN MALT

A red-brown, brittle malt from top-quality barley, with extremely well-modified proteins and carbohydrates.

**Sensory properties:** malty-sweet with aromas of biscuit and honey, as well as slightly sour notes of dried fruit

**Enzymatic activity:** low

**Use:** baking agents and other foods

**Result:**

- enhances color
- enhances aroma

**Recommended quantities:** Food industry as required

**Color:** Red brown

60,0 – 80,0 EBC | 23.1 – 30.6 Lovibond



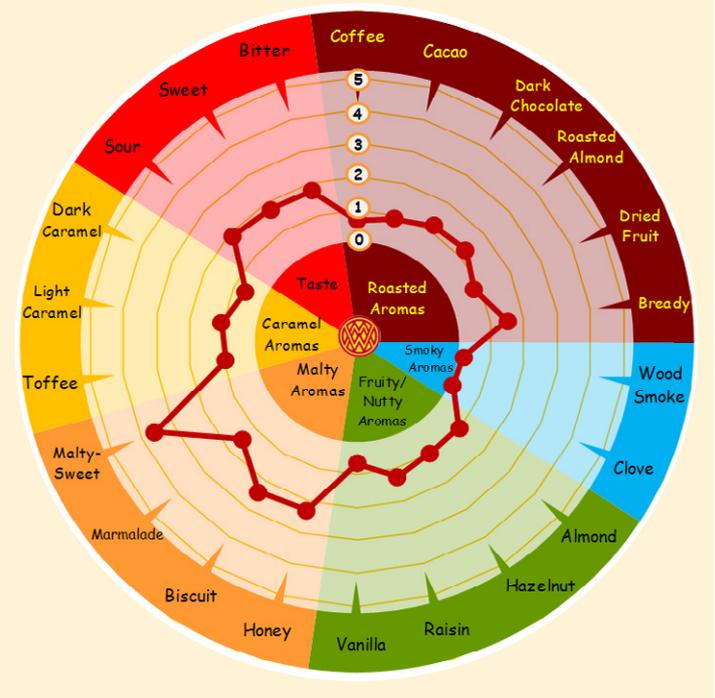
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**This malt variety is available in organic quality on request.**

## WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® Melanoidin Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4,5	%
Extract (dry substance)	75		%
Color (EBC)	60	80	EBC
Color (Lovibond)	23.1	30.6	Lovibond



# WEYERMANN® CARAHELL®

A golden-brown, aromatic, caramelized malt from top-quality barley.

**Sensory properties:** malty-sweet with mild notes of caramel

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- slight color enhancement
- provides malty-aromatic bread-like aromatics

**Recommended quantities:** food industry as required

**Color:** Golden brown  
20,0 – 30,0 EBC | 8,0 – 11,8 Lovibond



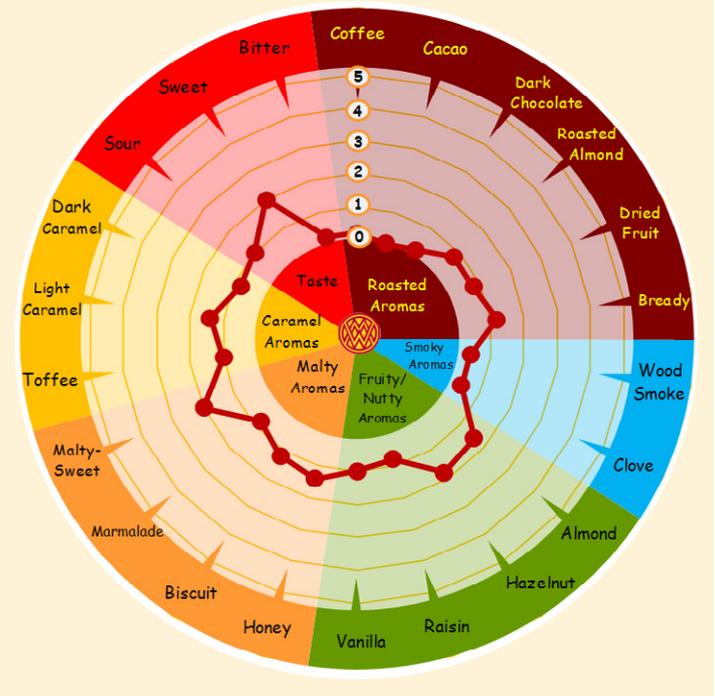
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® WHOLE KERNEL

Weyermann® CARAHELL®



Parameter	Minimum	Maximum	Unit
Moisture content		9	%
Extract (dry substance)	74		%
Color (EBC)	20	30	EBC
Color (Lovibond)	8	11.8	Lovibond



**WEYERMANN® CARARED®**

A red-brown, caramelized malt from top-quality barley; rich in aromatics.

**Sensory properties:** malty-sweet taste with notes of caramel, honey, and biscuit

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- light, reddish color enhancement
- enhances aroma
- adds malty, bread-like aromas

**Recommended quantities:** food industry as required

**Color:** Red brown

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



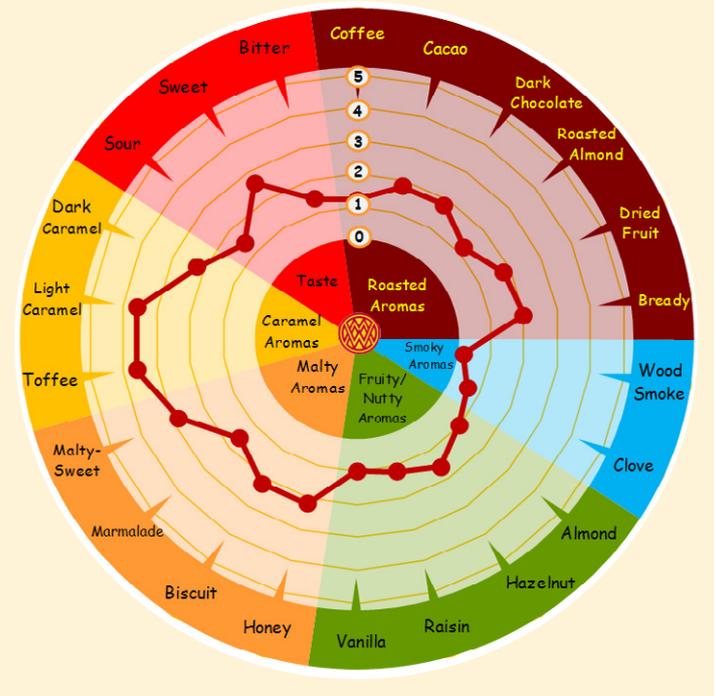
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**This malt variety is available in organic quality on request.**

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

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



**WEYERMANN® CARAMUNICH® TYPE 1**

A brown, richly aromatic, caramelized malt from top-quality barley.

**Sensory properties:** pronounced caramel aroma with fine pastries

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- moderate color and aroma enhancement
- adds strong and intensely aromatic bread notes

**Recommended quantities:** food industry as required

**Color:** Brown

80 – 100 EBC | 30.6 – 38.2 Lovibond

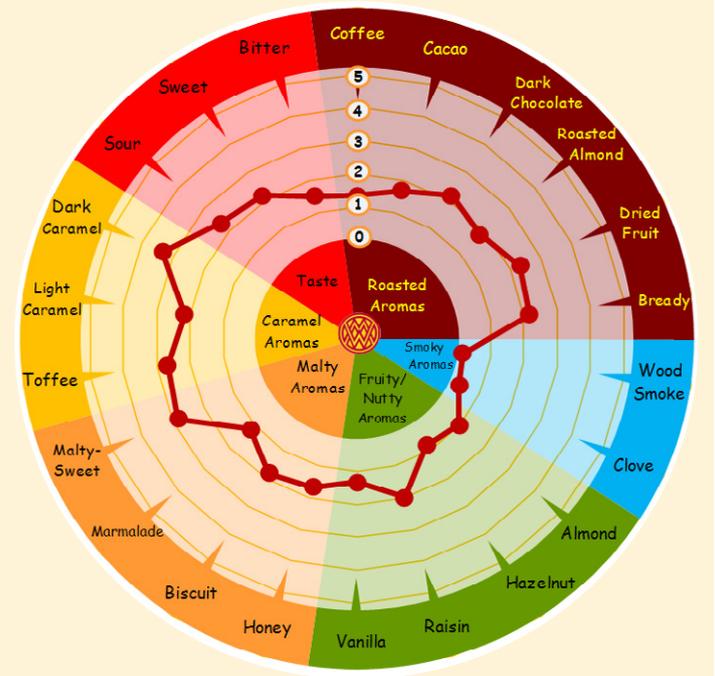


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAMUNICH®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	80	100	EBC
Color (Lovibond)	30.6	38.2	Lovibond



**WEYERMANN® CARAMUNICH® TYPE 2**

A brown, richly aromatic, caramelized malt from top-quality barley.

**Sensory properties:** pronounced caramel aroma with pastry notes

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- moderate color and aroma enhancement
- adds strong and intensely aromatic bread notes

**Recommended quantities:** food industry as required

**Color:** Brown  
110 – 130 EBC | 41.9 – 49.5 Lovibond



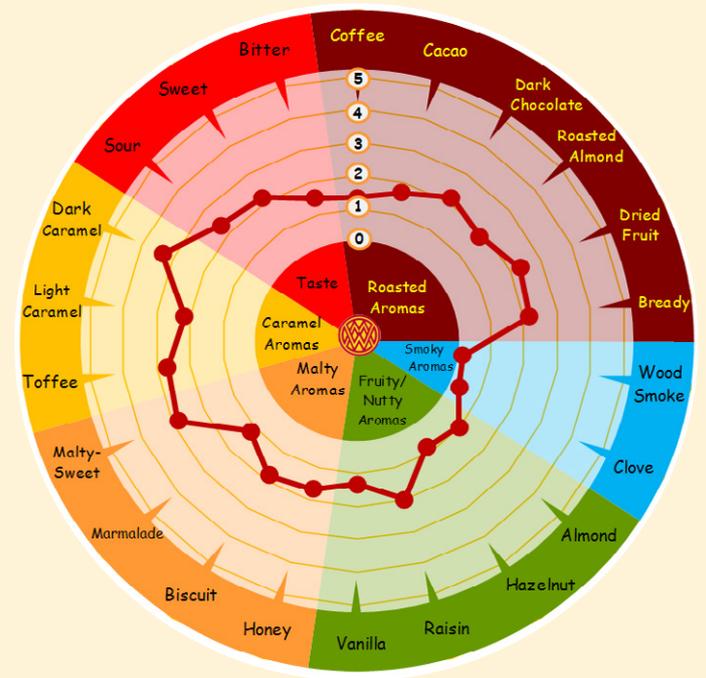
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® WHOLE KERNEL**

Weyermann® CARAMUNICH®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	110	130	EBC
Color (Lovibond)	41.9	49.5	Lovibond



**WEYERMANN® CARAMUNICH® TYPE 3**

A brown, richly aromatic, caramelized malt from top-quality barley.

**Sensory properties:** pronounced caramel aroma with clear pastry notes

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- moderate color and aroma enhancement
- adds strong and intensely aromatic bread notes

**Recommended quantities:** food industry as required

**Color:** Brown  
140 – 160 EBC | 53.2 – 60.8 Lovibond

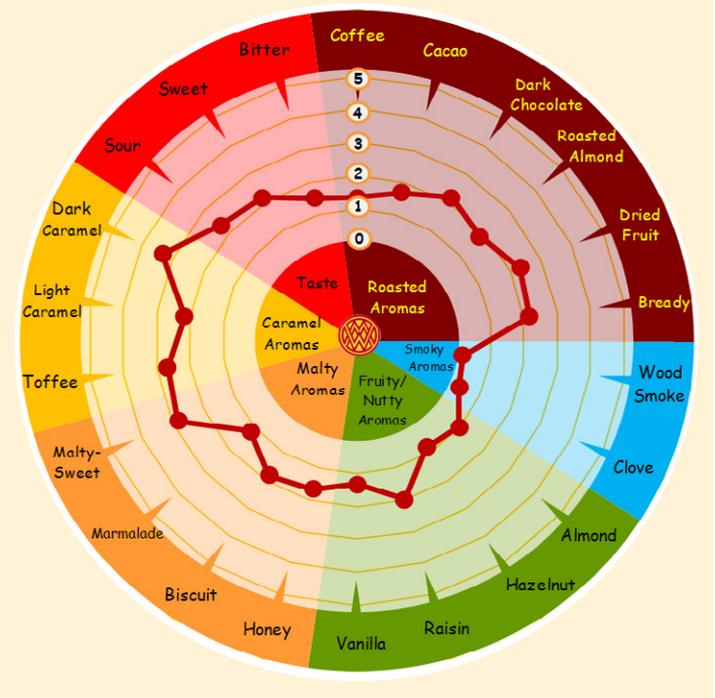


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAMUNICH®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	140	160	EBC
Color (Lovibond)	53.2	60.8	Lovibond



**WEYERMANN® CARABOHEMIAN®**

A brown, richly aromatic, caramelized malt from top-quality barley.

**Sensory properties:** Bread, caramel and toffee notes

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- moderate color and aroma enhancement
- adds strong and intensely aromatic bready notes

**Recommended quantities:** food industry as required

**Color:** Brown

170 – 220 EBC | 64.5 – 83.4 Lovibond

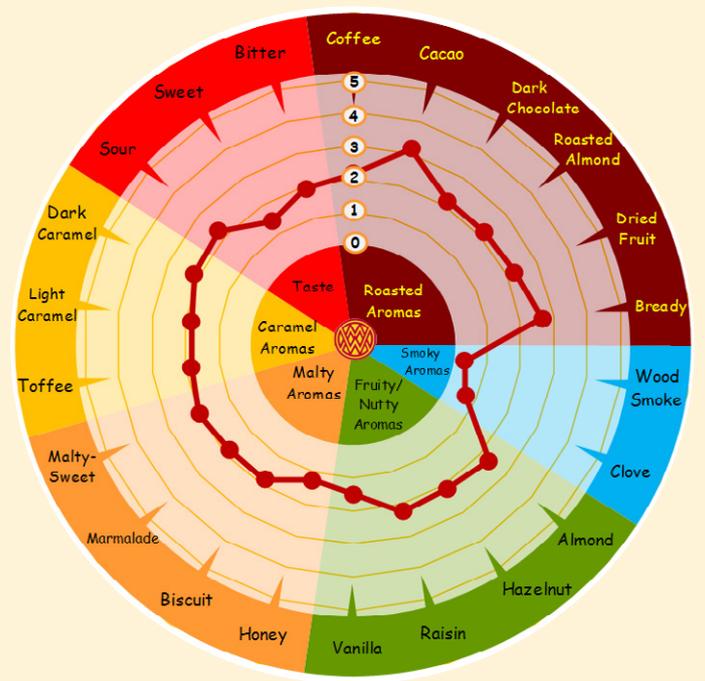


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARABOHEMIAN®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	170	220	EBC
Color (Lovibond)	64.5	83.4	Lovibond



# WEYERMANN® SPECIAL W®

An aromatic, dark brown, caramelized malt from top-quality barley.

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

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- substantial color enhancement
- adds complex and intense notes of bread

**Recommended quantities:** Food industry as required

**Color:** Dark brown

280 – 320 EBC | 106.0 – 121.1 Lovibond

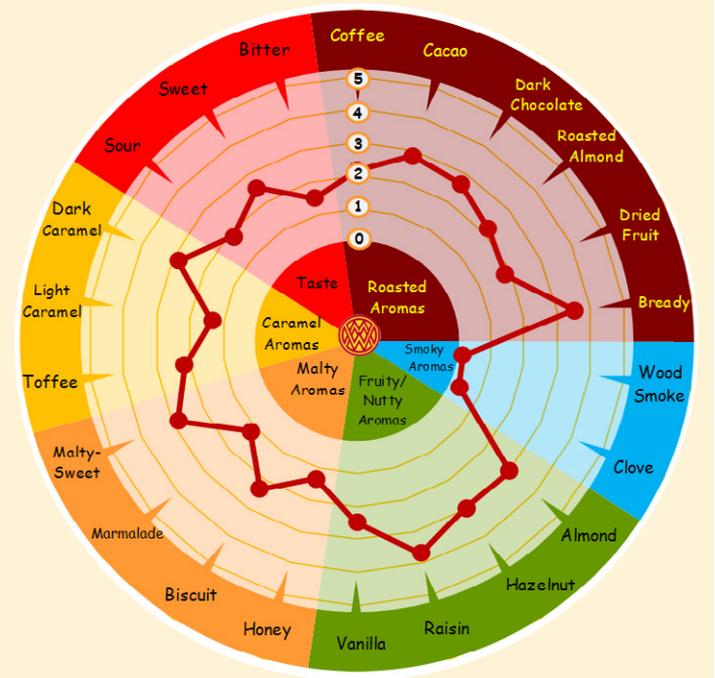


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

## WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

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



**WEYERMANN® CARAAROMA®**

A brown, richly aromatic, caramelized malt from top-quality barley.

**Sensory properties:** notes of roasted nuts, dark caramel, and dried fruit

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- distinct coloration
- adds complex and intensely bready aromas

**Recommended quantities:** food industry as required

**Color:** Dark brown

350 – 450 EBC | 132.4 – 170.1 Lovibond



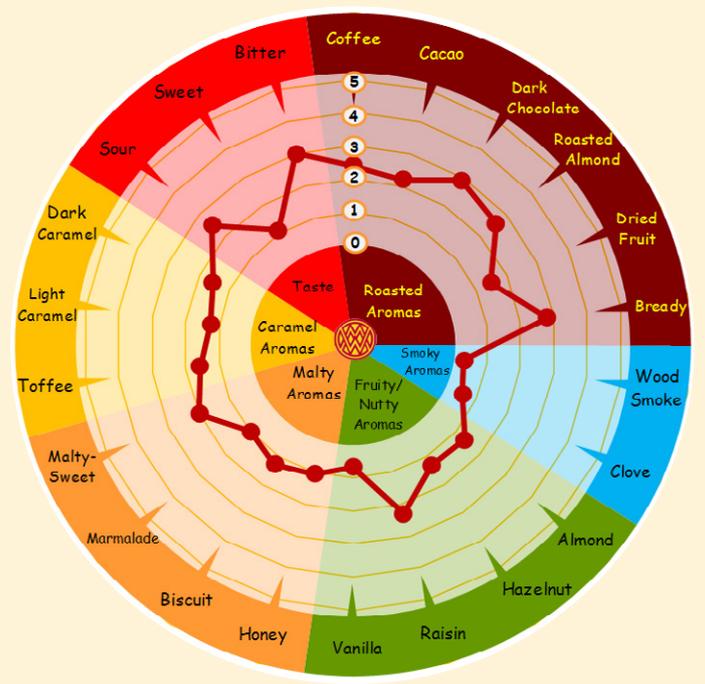
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**This malt variety is available in organic quality on request.**

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAAROMA®



Parameter	Minimum	Maximum	Unit
Moisture content		7	%
Extract (dry substance)	74		%
Color (EBC)	350	450	EBC
Color (Lovibond)	132.4	170.1	Lovibond



**WEYERMANN® CARAFA® TYPE 1**

A dark to extremely dark, saccharified barley malt with strong coloring power.

**Sensory properties:** intense roast aroma notes of coffee, cacao, and dark chocolate

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- intense coloration
- adds strong, earthy and bread notes

**Recommended quantities:** food industry as required

**Color:** very dark brown to black  
800 – 1000 EBC | 302.1 – 377.5 Lovibond

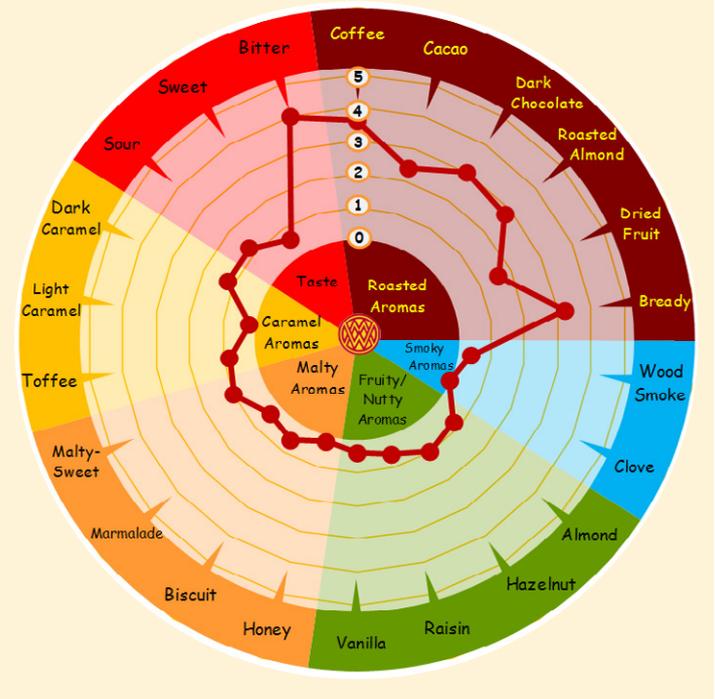


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAFA®



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	800	1000	EBC
Color (Lovibond)	302.1	377.5	Lovibond



**WEYERMANN® CARAFA® TYPE 2**

A dark to extremely dark, saccharified barley malt with strong coloring power.

**Sensory properties:** intense roast aroma notes of coffee, cacao and dark chocolate

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- intense coloration
- adds strong, earthy and bread notes

**Recommended quantities:** food industry as required

**Color:** very dark brown to black  
1050 – 1250 EBC | 396.3 – 471.1 Lovibond



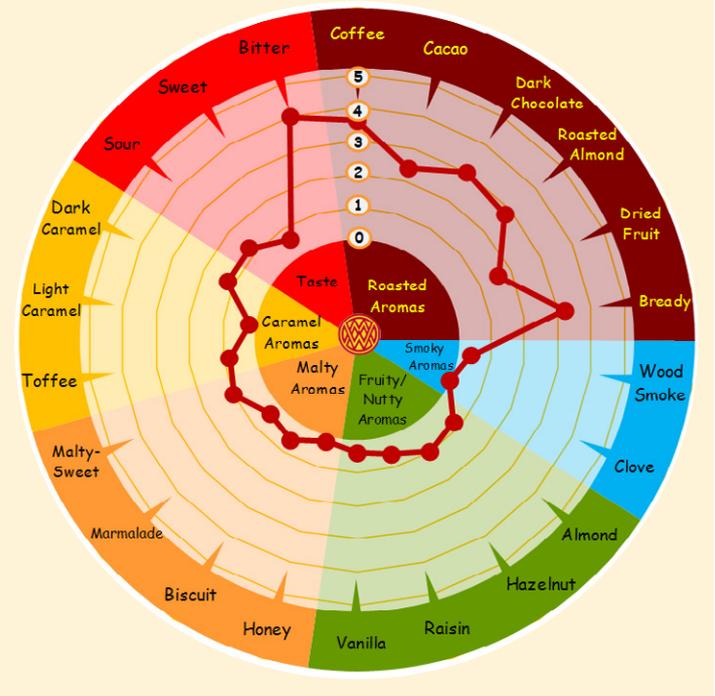
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**This malt variety is available in organic quality on request.**

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAFA®



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1050	1250	EBC
Color (Lovibond)	396.3	471.1	Lovibond



**WEYERMANN® CARAFA® TYPE 3**

A dark to extremely dark, saccharified barley malt with strong coloring power.

**Sensory properties:** intense roast aroma notes of coffee, cacao, and dark chocolate

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- intense coloration
- adds strong, earthy and bread notes

**Recommended quantities:** food industry as required

**Color:** very dark brown to black  
1300 – 1500 EBC | 490.6 – 566 Lovibond

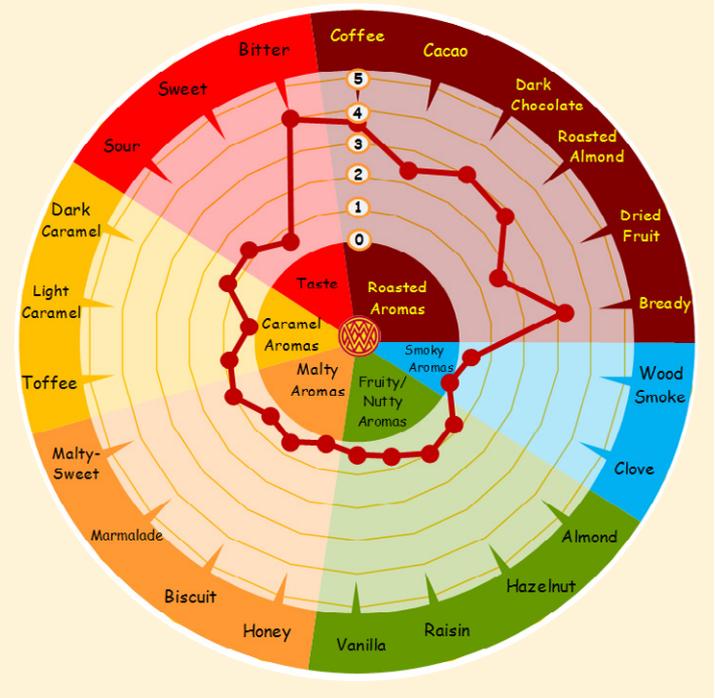


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAFA®



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1300	1500	EBC
Color (Lovibond)	490.6	566	Lovibond



# WEYERMANN® CARAFA® SPECIAL TYPE 1

A dark to extremely dark, saccharified barley malt with strong coloring power. Made from de-husked barley malt.

**Sensory properties:** fine roast aroma with reduced astringency and bitterness, notes of coffee, cacao and dark chocolate

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- intense coloration
- adds strong, earthy and bread notes

**Recommended quantities:** food industry as required

**Color:** very dark brown to black  
800 – 1000 EBC | 302.1 – 377.5 Lovibond

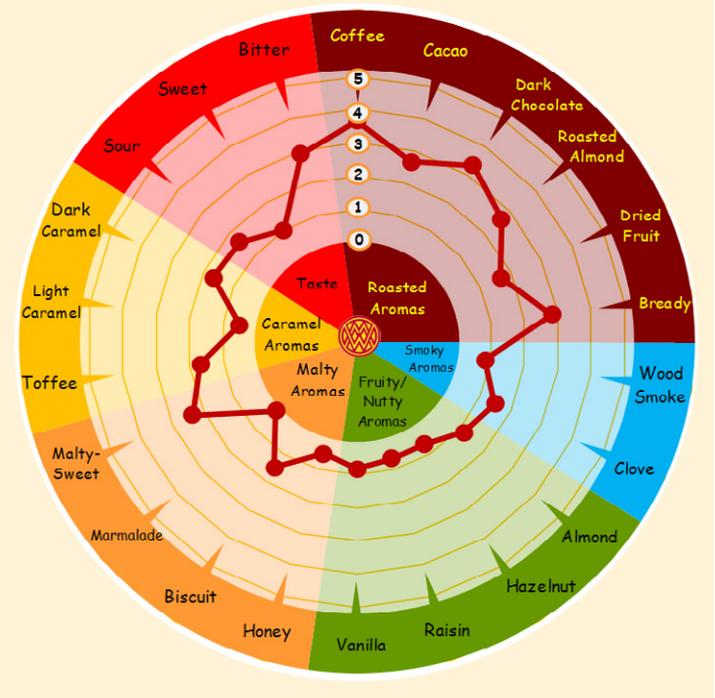


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

## WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® CARAFA® SPECIAL



Parameter	Minimalwert	Maximalwert	Einheit
Wassergehalt		3,8	%
Extrakt (wasserfrei)	65		%
Farbe (EBC)	800	1000	EBC
Farbe (Lovibond)	302,1	377,5	Lovibond



# WEYERMANN® CARAFA® SPECIAL TYPE 2

A dark to extremely dark, saccharified barley malt with strong coloring power. Made from de-husked barley malt.

**Sensory properties:** fine roast aroma with reduced astringency and bitterness, notes of coffee, cacao and dark chocolate

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- intense coloration
- adds strong, earthy and bread notes

**Recommended quantities:** food industry as required

**Color:** very dark brown to black  
1050 – 1250 EBC | 396.3 – 471.1 Lovibond

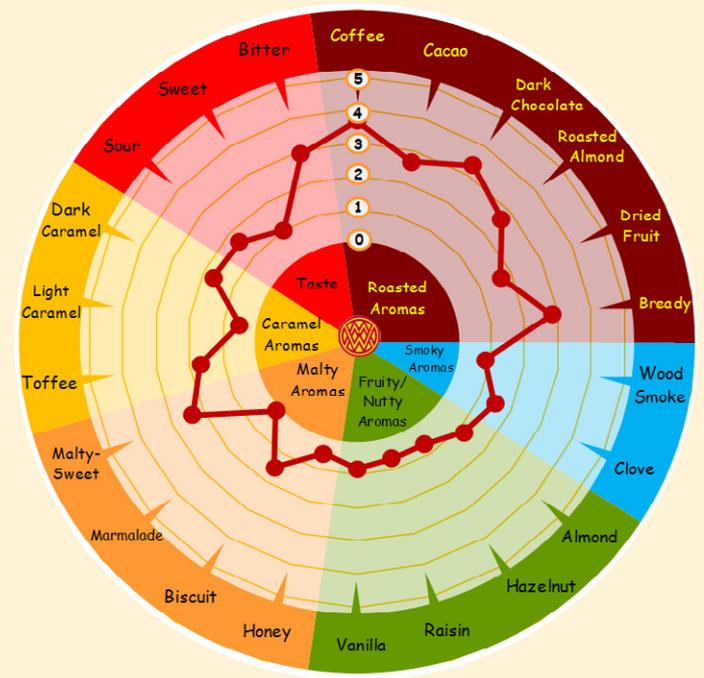


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

## WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® CARAFA® SPECIAL



Parameter	Minimalwert	Maximalwert	Einheit
Wassergehalt		3,8	%
Extrakt (wasserfrei)	65		%
Farbe (EBC)	1050	1250	EBC
Farbe (Lovibond)	396,3	471,7	Lovibond



**WEYERMANN® CARAFA® SPECIAL TYPE 3**

A dark to extremely dark, saccharified barley malt with strong coloring power. Made from de-husked barley malt.

**Sensory properties:** fine roast aroma with reduced astringency and bitterness, notes of coffee, cacao and dark chocolate

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- intense coloration
- adds strong, earthy and bread notes

**Recommended quantities:** food industry as required

**Color:** very dark brown to black  
1300 – 1500 EBC | 490.6 – 566 Lovibond

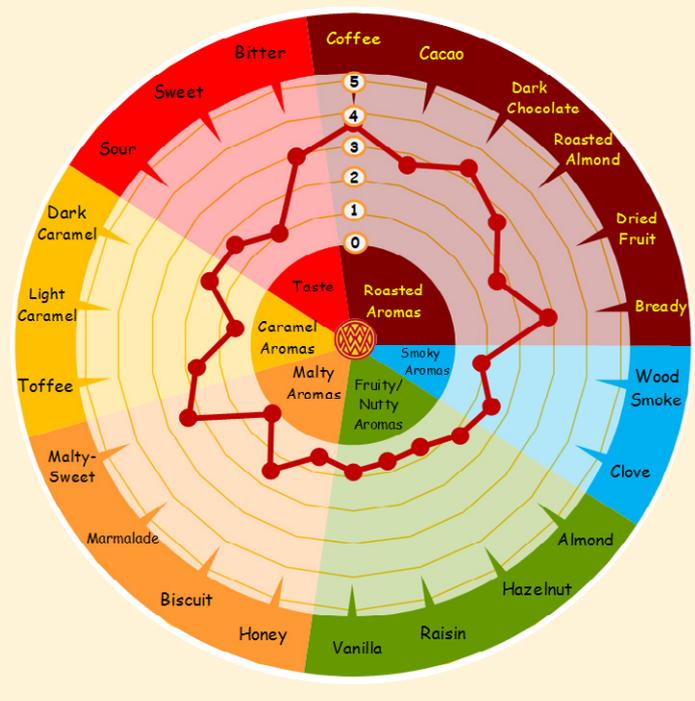


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAFA® SPECIAL



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1300	1500	EBC
Color (Lovibond)	490.6	566	Lovibond



**WEYERMANN® OAK SMOKED WHEAT MALT**

A pale, well-modified wheat malt that has been gently smoked over an oak-wood fire.

**Sensory properties:** malty-sweet, with a delicate oak-smoke aroma, as well as notes of honey and vanilla

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:**

- aroma profile extension
- adds rustic bread aromas and notes of oak smoke

**Recommended quantities:** food industry as required

**Color:** Light brown  
4,0 – 6,0 EBC | 2.0 – 2.7 Lovibond

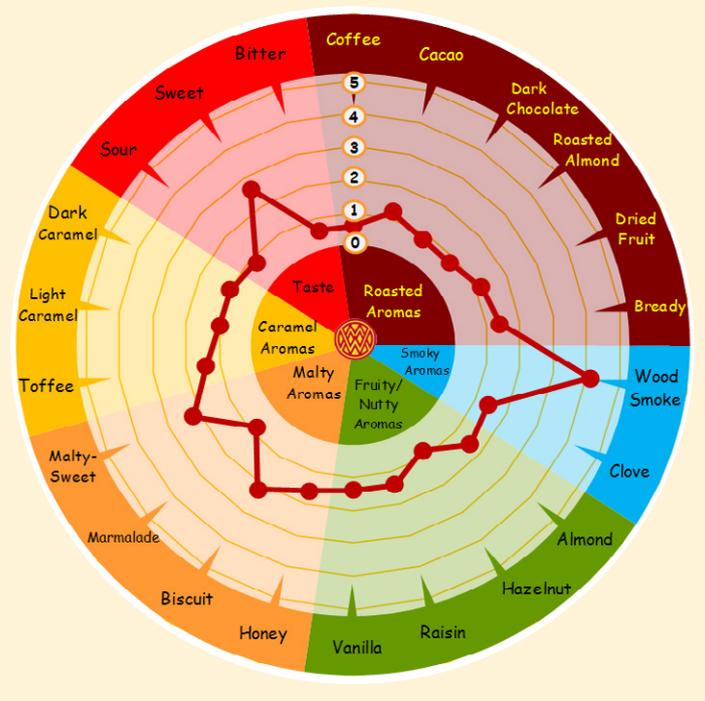


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® Oak Smoked Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5,5	%
Extract (dry substance)	81		%
Color (EBC)	4	6	EBC
Color (Lovibond)	2	2,7	Lovibond
Protein (dry substance)	10,5	13,5	%
Kolbach Index	37,5	47	%
Saccharification time		20	min
Viscosity (8.6%)		2,2	m Pa s
pH	5,75	6,15	



## WEYERMANN® WHEAT MALT DARK

Aromatic and mild dark wheat malt.  
Made from the finest malting quality wheat.

**Sensory properties:** bread, nut, pastry, honey, toffee and caramel notes

**Enzymatic activity:** medium

**Use:** baking agents and other foods

**Result:**

- slight color enhancement
- aroma amplification
- adds an earthy bread taste

**Recommended quantities:** food industry as required

**Color:** Medium brown  
15,0 – 20,0 EBC | 6.1 – 8.0 Lovibond

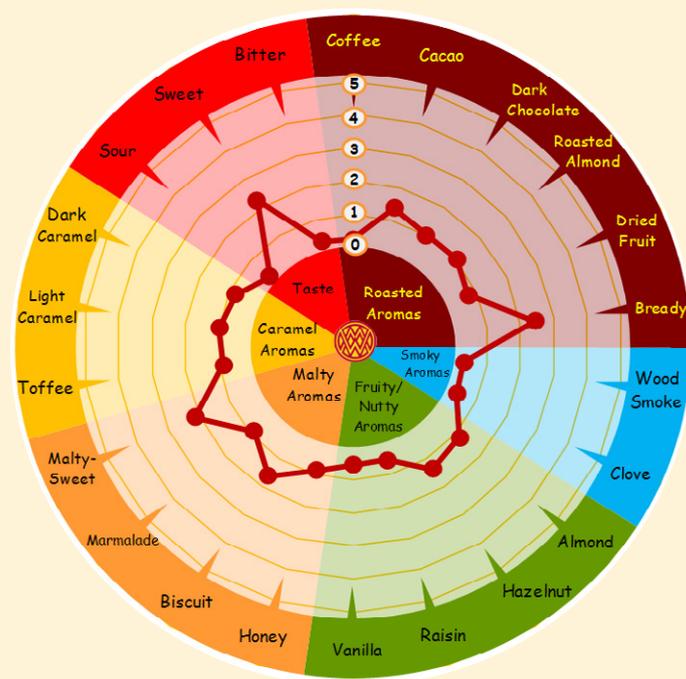


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

### WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® Wheat Malt Dark



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	81		%
Color (EBC)	15	20	EBC
Color (Lovibond)	6.1	8	Lovibond
Protein (dry substance)	10.5	14	%
Kolbach Index	37.5	48	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s



**WEYERMANN® CARAWHEAT®**

An aromatic, brown, caramelized malt from top-quality wheat.

**Sensory properties:** complex aroma profile, with notes of caramel, almonds, biscuit, and bread

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- enhances color
- enhances aroma
- adds intensely bready character

**Recommended quantities:** food industry as required

**Color:** Brown  
110 – 140 EBC | 41.9 – 53.2 Lovibond

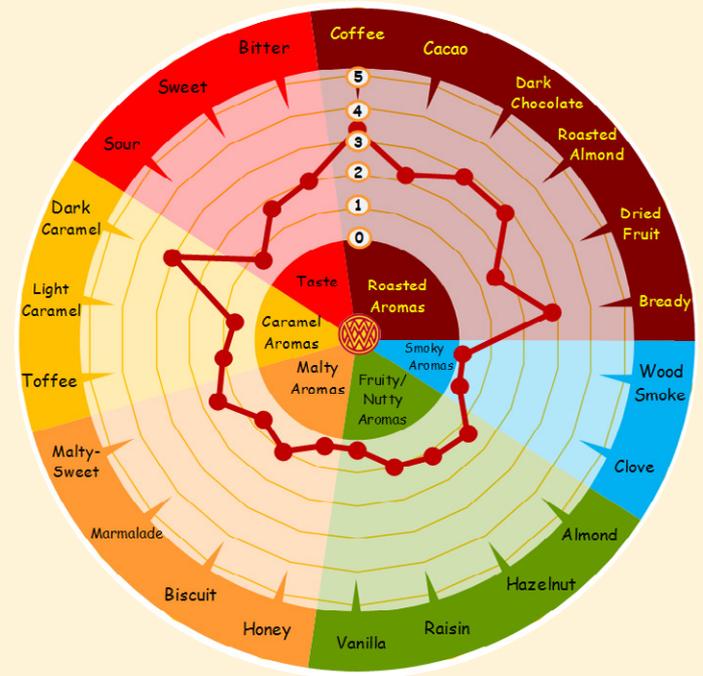


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® CARAWHEAT®



Parameter	Minimum	Maximum	Unit
Moisture content		6,5	%
Extract (dry substance)	68		%
Color (EBC)	110	140	EBC
Color (Lovibond)	41.9	53.2	Lovibond



## WEYERMANN® CHOCOLATE WHEAT MALT

A dark, red-brown, roasted malt with strong coloring potential. Made from top-quality wheat.

**Sensory properties:** notes of coffee, dark chocolate and well-toasted bread

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- enhances color
- enhances aroma
- adds a rustic bread character

**Recommended quantities:** food industry as required

**Color:** Dark red brown  
900 – 1200 EBC | 339.8 – 452.9 Lovibond

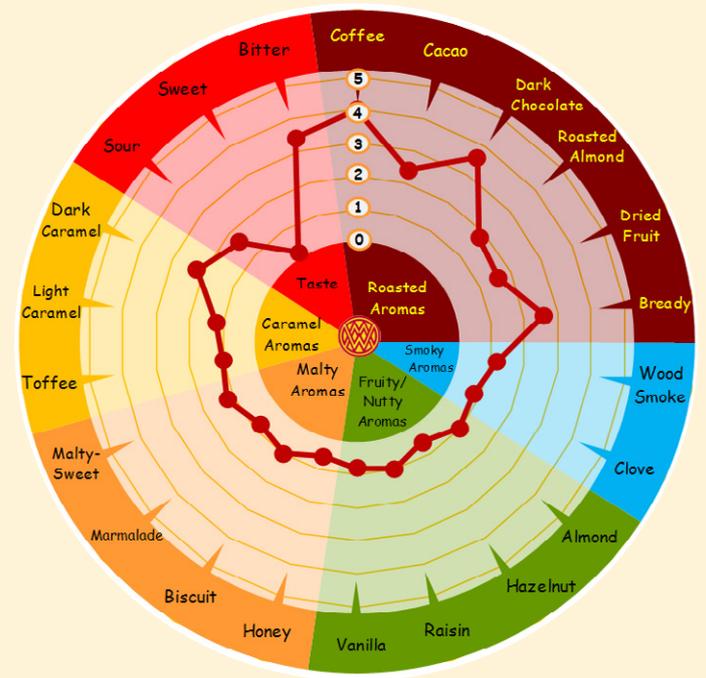


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

### WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL

Weyermann® Chocolate Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	900	1200	EBC
Color (Lovibond)	339.8	452.9	Lovibond



**WEYERMANN® RYE MALT PALE**

A pale, well-modified malt from top-quality rye.

**Sensory properties:** typical rye flavors and aromas, malty-sweet taste, with notes and bread and honey

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:**

- an aromatic baking malt
- adds notes of pumpernickel and sourdough bread.

**Recommended quantities:** food industry as required

**Color:** Light brown

4,0 – 10,0 EBC | 2.8 – 4.3 Lovibond



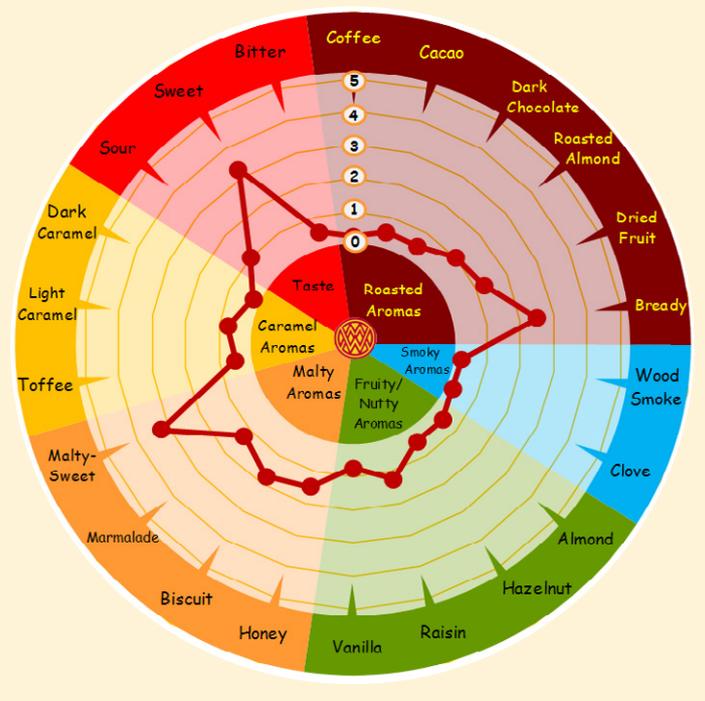
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® WHOLE KERNEL**

Weyermann® Rye Malt Pale



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	81		%
Color (EBC)	4	10	EBC
Color (Lovibond)	2	4.2	Lovibond



**WEYERMANN® CARARYE®**

A strongly aromatic, brown, caramelized malt from top-quality rye.

**Sensory properties:** typical rye-aromatic taste, notes of bread, dark chocolate, coffee and dried fruit

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- enhances color
- enhances aroma
- adds earthy notes of pumpernickel and sourdough bread

**Recommended quantities:** food industry as required

**Color:** Brown

150 – 200 EBC | 57.0 – 75.9 Lovibond

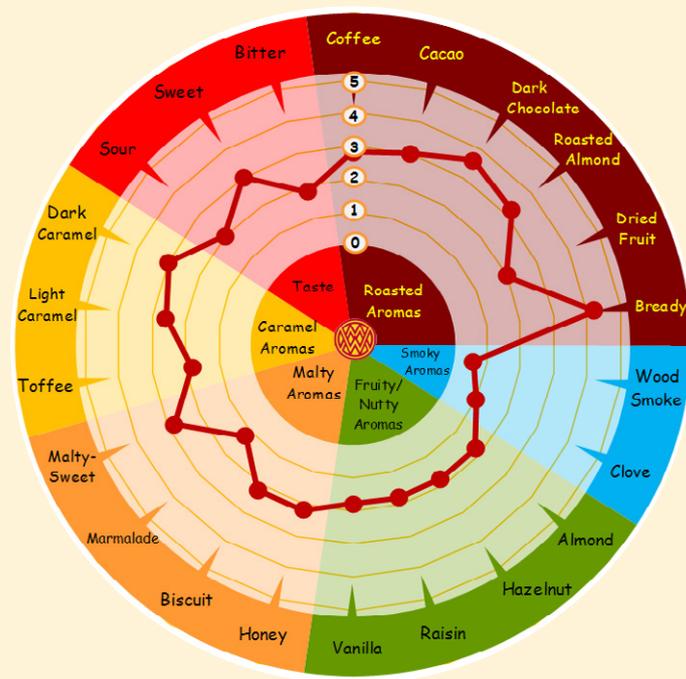


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

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



# WEYERMANN® CHOCOLATE RYE MALT

A dark, roasted malt with strong coloring potential. Made from top-quality rye.

**Sensory properties:** notes of bread, chocolate and nuts, as well as mild notes of coffee

**Enzymatic activity:** none

**Use:** baking agents and other foods

**Result:**

- enhances color
- enhances aroma
- adds earthy notes of pumpernickel and sourdough bread

**Recommended quantities:** food industry as required

**Color:** very dark brown  
400 – 700 EBC | 151.3 – 264.4 Lovibond



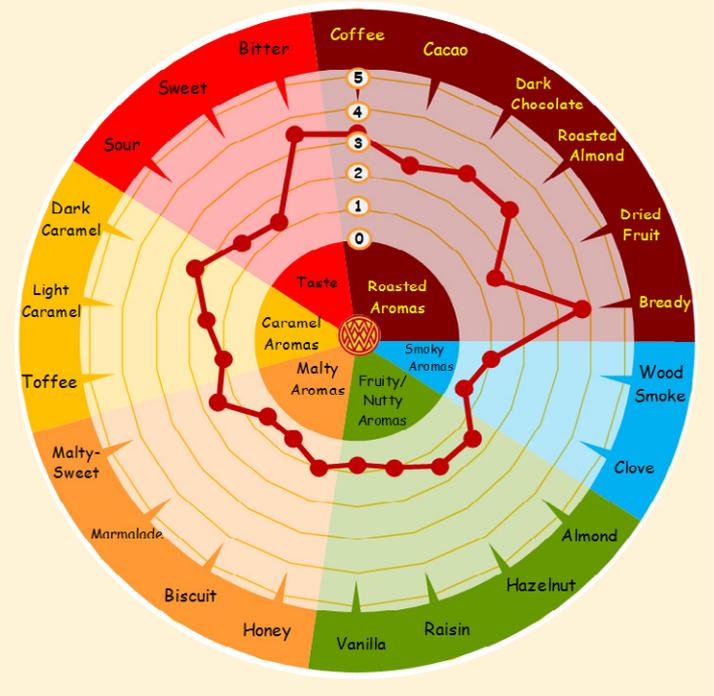
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® WHOLE KERNEL

Weyermann® Chocolate Rye Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	400	700	EBC
Color (Lovibond)	151.3	264.4	Lovibond



**WEYERMANN® SPELT MALT**



A pale, well-modified malt from top-quality spelt.

**Sensory properties:** characteristic spelt notes, slightly malt-aromatic taste, with mild notes of biscuit and hazelnut

**Enzymatic activity:** high

**Use:** baking agents and other foods

**Result:**

- a baking malt with aromatics
- adds malty bread aromas

**Recommended quantities:** food industry as required

**Color:** Light brown  
3,0 – 7,0 EBC | 1.6 – 3.1 Lovibond



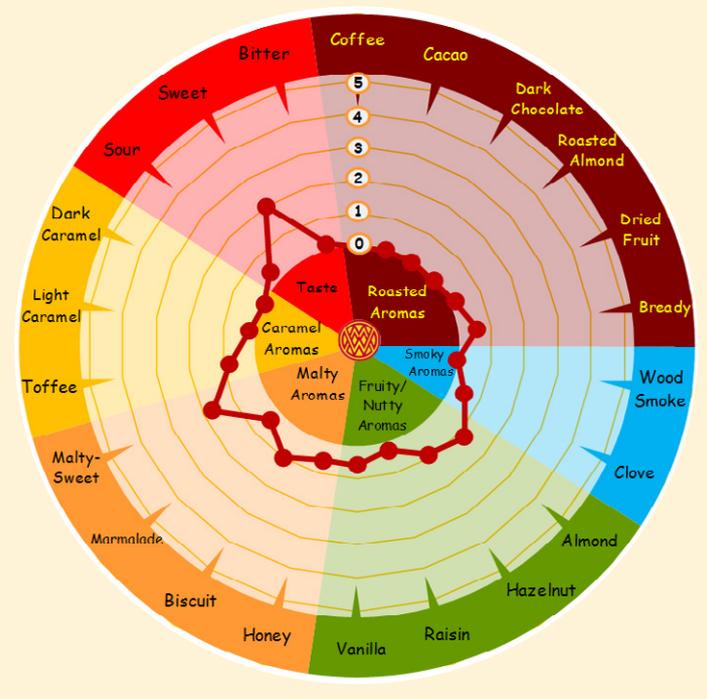
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**This malt variety is available in organic quality on request.**

**WEYERMANN® MALT AROMA WHEEL® WHOLE KERNEL**

Weyermann® Spelt Malt



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	79.5		%
Color (EBC)	3	7	EBC
Color (Lovibond)	1.6	3.1	Lovibond
Protein (dry substance)	11	17	%



## WEYERMANN® ROASTED MALT EXTRACT (RME)

Weyermann® RME is produced entirely from Weyermann® CARAFA® roasted malt. The Weyermann® RME is vacuum-evaporated to concentrate it. Weyermann® RME is packed hot for sterility. It produces no turbidity and is highly pH-stable.

Weyermann® RME has no E-number. Weyermann® RME is very suitable for coloring of all kinds of food such as bread, pasty, drinks, spirits and pharmaceutical products.

**Use:** bread, biscuit, snacks, pizza, ice cream, soft drinks, spices, meat and products, fish and products, canned food, sauces

**Recommended quantities:** food industry as required

**Color:** 8100 – 8600 EBC | 3054.2 – 3242.7 Lovibond



**Shipping units:** 11.8-kg, 25kg-plastic cans, 1180-kg container

**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 product is available in organic quality on request.**



Parameter	Minimum	Maximum	Unit
Extract		53	GG%/BRIX°
Color (EBC)	8100	8600	EBC
Color (Lovibond)	3054,2	3242,7	Lovibond
Specific weight (ME)	80,5	8600	kg/l
pH	3,6	4,9	
Viscosity		1000	m Pa s



## WEYERMANN® BAVARIAN PILSNER

Barley-based malt extract, malty-sweet, golden-brown color, high viscosity.

Made from top-quality Weyermann® Pilsner Malt and pale, aromatic Weyermann® CARAPILS®.

**Extract:** 72 – 79 %

**Specific Gravity (OG):** 1.35 – 1.40 g/ml

**Energy:** 1100 – 1200 kJ/100 g

**Recommended quantities:** food industry as required

**Color (at 13°P):** goldbraun  
10,0 – 20,0 EBC | 4.2 – 8.0 Lovibond

**Shipping units:** 4-kg, 10-kg, 28-kg

**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.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.42	kg/l
Wort color (13°P)	10	20	EBC
Wort color (13°P)	4.2	8.0	Lovibond



## WEYERMANN® BAVARIAN HEFEWEIZEN

Wheat-based malt extract, golden-brown color, high viscosity, full-bodied, soft mouthfeel.

Made from top-quality Weyermann® Pale Wheat Malt, Weyermann® Pilsner Malt and aromatic, golden-brown, caramelized Weyermann® CARAHELL®.

**Extract:** 72–79 %

**Specific Gravity (OG):** 1.35–1.40 g/ml

**Energy:** 1100–1200 kJ/100g

**Recommended quantities:** food industry as required

**Color (at 13°P):** Golden brown  
10,0–20,0 EBC | 8.1 – 9.9 Lovibond

**Shipping units:** 4-kg, 10-kg, 28-kg

**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.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.42	kg/l
Wort color (13°P)	10	20	EBC
Wort color (13°P)	4,2	8	Lovibond



## WEYERMANN® MUNICH AMBER

Light brown malt extract with a high concentration, produced from Weyermann® Munich Malt. The malt extract tastes sweet with a well-balanced malt aroma.

**Extract:** 72 – 79 %

**Specific Gravity (OG):** 1.35 – 1.40g/ml

**Energy:** 1100 – 1200kJ/100 g

**Recommended quantities:** food industry as required

**Color (at 13°P):** Golden brown  
25,0 – 50,0 EBC | 9.9 – 19.3 Lovibond

**Shipping units:** 4-kg, 10-kg, 28-kg

**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.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.42	kg/l
Wort color (13°P)	25	50	EBC
Wort color (13°P)	9.9	19.3	Lovibond



## WEYERMANN® BAMBERG RAUCH

Barley-based malt extract, brown color, high viscosity and a delicately-sweet beech-wood smoke aroma with notes of honey and vanilla.

Made from top-quality Weyermann® Beech Smoked Barley Malt and dark, color-intensive, de-husked Weyermann® CARAFAN® SPECIAL.

**Extract:** 72 – 79 %

**Specific Gravity (OG):** 1.35 – 1.40 g / ml

**Energy:** 1100 – 1200 kJ / 100 g

**Recommended quantities:** food industry as required

**Color (at 13°P):** Brown

30,0 – 90,0 EBC | 11.8 – 34.4 Lovibond

**Shipping units:** 4-kg, 10-kg, 28-kg

**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.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.42	kg/l
Wort color (13°P)	30	90	EBC
Wort color (13°P)	11.8	34.4	Lovibond



## WEYERMANN® VIENNA RED

Barley-based malt extract, red-brown color, high viscosity, notes of delicate caramel and gentle toffee.

Made from top-quality Weyermann® Vienna Malt, red-brown Weyermann® Melanoidin Malt and fine Weyermann® Pilsner Malt.

**Extract:** 72 – 79 %

**Specific Gravity (OG):** 1.35 – 1.40 g / ml

**Energy:** 1100 – 1200 kJ / 100 g

**Recommended quantities:** food industry as required

**Color (at 13°P):** Red brown  
40,0 – 60,0 EBC | 15.5 – 23.1 Lovibond

**Shipping units:** 4-kg, 10-kg, 28-kg

**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.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.42	kg/l
Wort color (13°P)	40	60	EBC
Wort color (13°P)	15.5	23.1	Lovibond



## WEYERMANN® BAVARIAN DUNKEL

Barley-based malt extract, dark brown color, high viscosity, distinct, earthy malt aroma and intense caramel notes.

Made from top-quality Weyermann® Munich Malt, fine Weyermann® Pilsner Malt and aromatic, brown, caramelized Weyermann® CARAMUNICH®.

**Extract:** 72–79 %

**Specific Gravity (OG):** 1.35–1.40 g / ml

**Energy:** 1100–1200 kJ/100 g

**Recommended quantities:** food industry as required

**Color (at 13°P):** dunkelbraun  
65,0–85,0 EBC | 25 – 32.5 Lovibond

**Shipping units:** 4-kg, 10-kg, 28-kg

**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.



Parameter	Minimum	Maximum	Unit
Extract	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.42	kg/l
Wort color (13°P)	65	85	EBC
Wort color (13°P)	25	32.5	Lovibond

## WEYERMANN® SOUR WORT

This biologically derived SOUR WORT can be used during the production for a natural pH value adjustment.

It is a nonalcoholic fermented barley malt extract and shows a hazy, brown appearance as well as a typically malty, acidic taste.

**Use:** brewing and beverage, food and baking industry.

### Recommended Quantities:

Mash acidification: Addition of 10 l / 1000 kg malt (USA: 1.2 US-gallon / 1000 lbs.): 0.1 pH ↓

Wort acidification: Addition of 6 l / 1000 kg malt (USA: 0.72 US-gallon / 1000 lbs.): 0.1 pH ↓

or adopted to the application.

### Shipping units and storage conditions:

The product is aseptically packed in a bag in a box (16 l / 4.23 US-gallon, 20 kg / 44.09 lbs.). It should be stored cool, dry and protected from extreme heat and cold.

### Shelf life:

In unopened original packaging a shelf life of 360 days (at 20 °C / 68 °F) is given.



The following values are subject to harvest-specific variations:

Parameter	Minimum	Maximum	Unit
Lactic acid	52	58	g/l
pH value	2,9	3,2	
Density	1,271	1,317	g/cm <sup>3</sup>
Refraction	58,0	65,0	°Bx