



## 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