



## 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