



**WEYERMANN SPECIALTY
MALTING COMPANY**

Andreas Richter—Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49-951-93-22-0-22 fax: +49-951-35-60-4
andreas.richter@weyer mann.de www.weyer mann.de



Product Specification

CARAAMBER®

Raw Material Source:

German-grown two-row spring barley (2007 harvest).

Product Characteristics:

Gentle, malty caramel flavors. Enhances mouthfeel. Adds deep red color. Promotes flavor stability.

Recommended Quantities:

Up to 20% of total grain bill

Suitability (beer styles):

Lagers: Dunkel, Red, Vienna, Oktoberfestbier, Märzen, Maibock

Ales: Irish Red, Amber, Brown, Mild

Parameter	MIN	MAX	Unit
Moisture content		4.5	%
Extract (dry basis)	77.0		%
Wort color	60	80	EBC
Wort color	23	31	Lovibond
Shipping units	Bag (25 kg or 50 kg), 1,000-kg pallet (bagged), 1,000-kg BigBag, bulk		
Shelf life	12 months (under dry storage conditions)		

NOTES:

- We do not use genetically modified raw materials in any of our malts and extracts.
- All our malts and extracts meet the strict requirements of the German Beer Purity Law.
- All our processes are certified in accordance with DIN-ISO 9001-2000.
- All our malts and extracts are made in accordance with the requirements of all applicable government food- and health regulations, including HACCP (Hazard Analyses of Critical Control Points).
- All our malts and extracts have less than the maximum allowable amounts of trace elements from pesticides, herbicides, mycotoxins, and nitrosamines. All analyses are carried out by independent, certified laboratories, according to "Brautechnische Analysenmethoden" (Methods of Brew-Technical Analyses), MEBAK Book I-4.1./2. All specifications are subject to change based on harvest season. Specifications last updated on October 10, 2007.
- CARAAMBER® is a registered trademark of the Weyermann Specialty Malting Company.