WEYERMANN SPECIALTY MALTING COMPANY

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Product Specification

CARAFA® TYPE I

Raw Material Source:

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

Product Characteristics:

Carefully roasted to add coffee-brown color, espresso-like bouquet, dark-beer aroma, and body to finished beer. Produces opaque beer with mild, but noticeable roasted aftertaste.

Recommended Quantities:

Up to 5% of total grain bill

Suitability (beer styles):

Lagers: Dunkel, Doppelbock

Ales: Dark, Stout, Altbier

Parameter	MIN	MAX	Unit
Moisture content		3.8	%
Extract (dry basis)	65.0		%
Wort color	800	1000	EBC
Wort color	300	375	Lovibond
Specific weight	500	550	kg/m^3
Specific weight	39	43	bushel weight
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 1, 2007.*

➢ *CARAFA ® is a registered trademark of the Weyermann Specialty Malting Company.*