



**WEYERMANN SPECIALTY
MALTING COMPANY**

Andreas Richter—Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49-951-93-22-0-22 fax: +49-951-93220-922
andreas.richter@weyer mann.de www.weyer mann.de



Product Specification

CARAMUNICH® TYPE I

Raw Material Source:

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

Product Characteristics:

Golden-brown, slightly aromatic kernels. Contributes light-amber to coppery color to finished beer. Adds mouthfeel as well as gentle malt accent to brew.

Recommended Quantities:

Up to 5% of total grain bill for pler beers, up to 20% for darker beers

Suitability (beer styles):

Lagers: Oktoberfestbier, Bockbier, Dunkel

Ales: Red, Brown, Amber, Malt Liquor

Parameter	MIN	MAX	Unit
Moisture content		6.5	%
Extract (dry basis)	73.0		%
Wort color	80	100	EBC
Wort color	31	38	Lovibond
ORDER QUANTITIES	Bags (25 kg, 50 kg., 1,000-kg BigBag). 1,000-kg Palletts (baged). 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.
- CARAMUNICH® is a registered trademark of the Weyer mann Specialty Malting Company.