



## WEYERMANN SPECIALTY MALTING COMPANY

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### Product Specification

### CARAWHEAT®

**Raw Material Source:**

German-grown top-quality wheat (2007 harvest).

**Product Characteristics:**

Nearly 100% level of caramelization. Adds creaminess, body, color, and some phenolic wheat flavors to top-fermented beers.

**Recommended Quantities:**

Up to 30% of total grain bill for wheat beers, up to 5% for pale ales, up to 15% for dark ales

**Suitability (beer styles):**

Ales: Hefeweizen, Dunkelweizen, top-fermented brews

Parameter	MIN	MAX	Unit
Moisture content		6.5	%
Extract (dry basis)	68.0		%
Wort color	110	140	EBC
Wort color	42	53	Lovibond
Specific weight	600	650	kg/m <sup>3</sup>
Specific weight	47	50	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.
- CARAWHEAT® is a registered trademark of the Weyermann Specialty Malting Company.