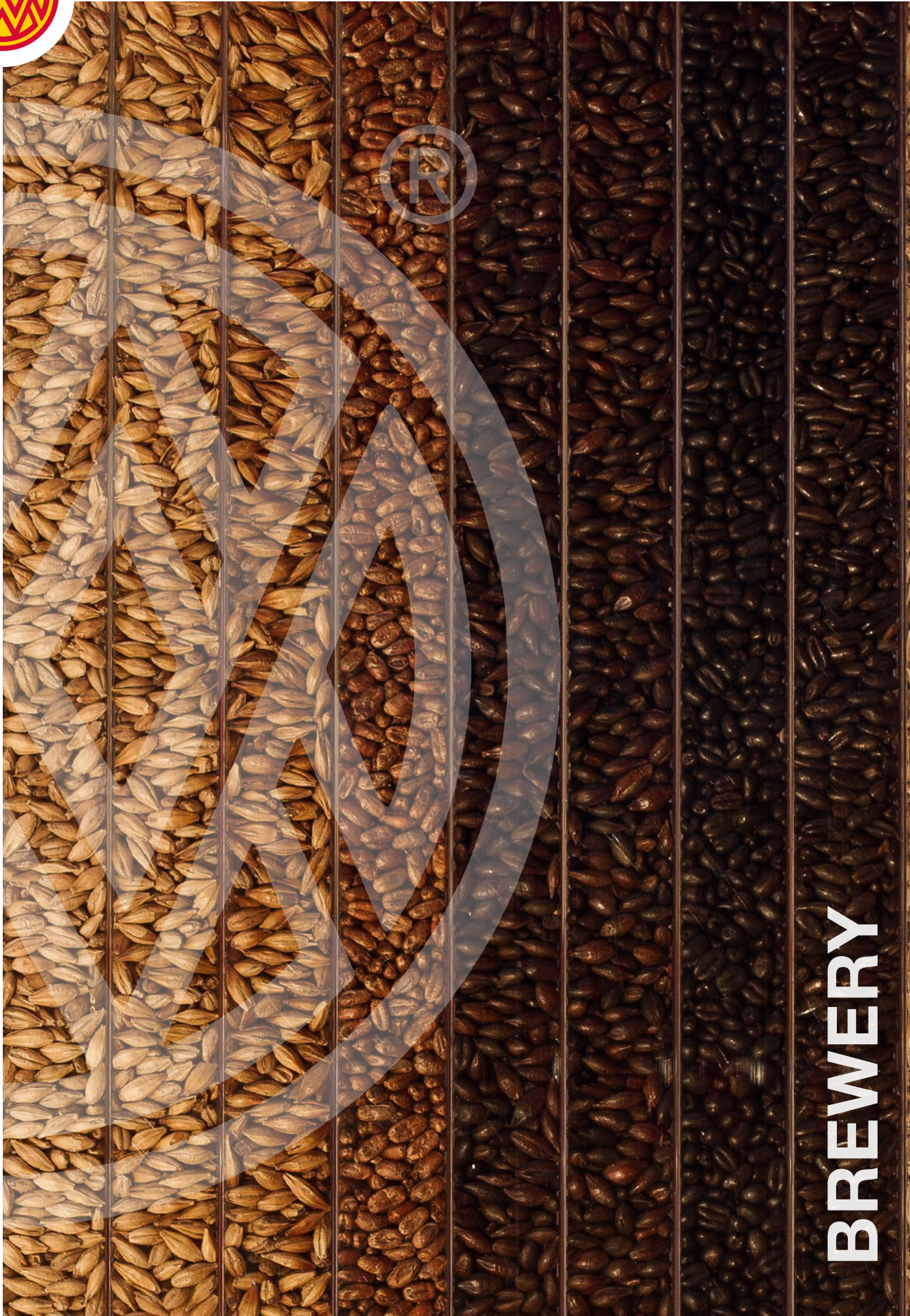




WEYERMANN® SPECIALTY MALTS



BREWERY

Crop 2024

www.weyermannmalt.com



WEYERMANN® EXTRA PALE PREMIUM PILSNER MALT

Made from the finest German quality brewing barley. By selecting suitable raw materials and special malting technologies, particularly light wort and boiling colors are being achieved.

Sensory: malty-sweet with light honey notes

Base malt for light and dark beer styles, typically for:

- **Pale Lager:** American (Light) Lager, International Pale Lager, Czech Pale Lager, Koelsch-style, German Light Beer, Light Lagers, Japanese Lager, Mexican Lager, Bavarian Helles
- **Pilsener:** Pilsener, American Pilsener and International Pilsener
- **Pale Ale:** American Cream Ale, British Golden Ale, Blonde Ale, Trappist Single
- **Strong Ale:** Belgian Golden Strong Ale, Belgian Trippel
- **Wheat Beer:** Berliner Weisse, Leichtes Weizen, Kristallweizen, Lambic, Gueuze, Fruit Lambic, Witbier, Gose, Lichtenhainer, Piwo Grodziskie

Recommended addition: up to 100%

Enzyme activity: high

Color: 2,0 – 3,5 EBC | 1.2 – 1.8 Lovibond



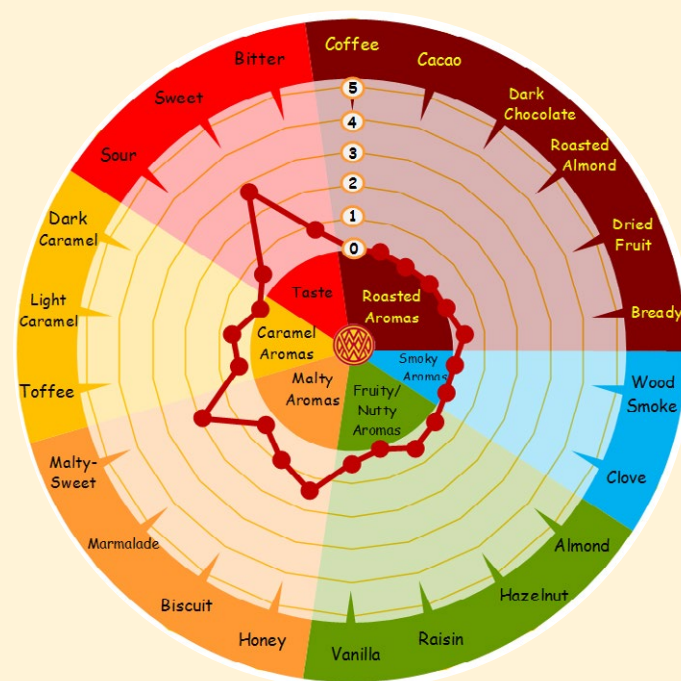
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Extra Pale Premium Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80,5		%
Color (EBC)	2	3,5	EBC
Color (Lovibond)	1,2	1,8	Lovibond
Boiled wort color (EBC)	3,8	4,5	EBC
Boiled wort color (Lovibond)	1,9	2,1	Lovibond
Protein (dry substance)	9	11,5	%
Kolbach Index	37,5	40	%
Saccharification time		20	min
Viscosity (8.6%)		1,55	m Pa s
Friability	80		%
Glassy Kernels		2,5	%



WEYERMANN® PILSNER MALT

Made from the finest German quality brewing barley, it provides the perfect base for all beer styles, especially for bottom-fermented beers.

Sensorik: malty-sweet with light honey notes

Base malt for light and dark beer styles, typically for:

- **Pale Lager;** American (Light) Lager, International Pale Lager, Munich Helles, Festbier, German Leichtbier, Kellerbier (Pale Kellerbier), India Pale Lager
- **Pilsener;** German Pilsener, American Pilsener
- **Strong Lager;** Imperial Pilsener
- **Bock;** Helles Bock, Helles Doppelbock
- **Pale Ale;** Trappist Single, Summer Ale
- **IPA;** American IPA, Juicy IPA, Hazy IPA, NEIPA, Double IPA
- **Strong Ale;** Belgian Golden Strong Ale, Belgian Tripel
- **Wheat Beer;** Weissbier, Hefeweizen, Leichtes Weizen, Kristallweizen, Dunkel Weizen, Weizenbock, Berliner Weisse, Lambic, Gueuze, Fruit Lambic, Witbier, Gose, Lichtenhainer, Piwo Grodziskie, American Wheat
- **Sour Ale;** Oud Bruin

Recommended addition: up to 100%

Enzyme activity: high

Farbe: 2,5 – 4,5 EBC | 1.4 – 2.1 Lovibond



Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

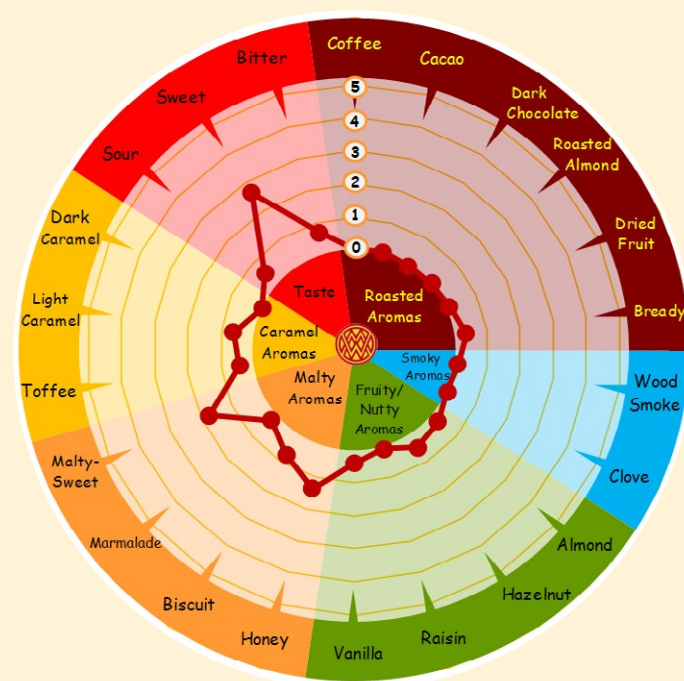
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80,5		%
Color (EBC)	2,5	4,5	EBC
Color (Lovibond)	1,4	2,1	Lovibond
Boiled wort color (EBC)	4	5,5	EBC
Boiled wort color (Lovibond)	2	2,5	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	36	42,5	%
Saccharification time		15	min
Viscosity (8.6%)		1,58	m Pa s
Friability	84		%
Glassy Kernels		2,5	%



WEYERMANN® PALE ALE MALT

Made from the finest German quality brewing barley. Produces excellent lighter ales or top-fermented beers. This malt is particularly suitable for an isothermal mashing process.

Sensory: fine notes of bread, with hints of dried fruits and honey

Special brew malt for light and dark beer styles, typically for:

- **Pale Lager;** India Pale Lager
- **Pale Ale;** Cream Ale, British Golden Ale, Australian Sparkling Ale, American and Belgian Pale Ales, Summer Ale, English Summer Ale, Juicy Pale Ale, Hazy Pale Ale, Session Pale Ale
- **IPA;** English, American, Belgian, Brown, Rye, Whit and Double IPAs as well as Juicy IPA, Hazy IPA and NEIPA, Session IPA, Black IPA
- **Amber Ale;** Ordinary Bitter, Best Bitter, Strong Bitter, Extra Special Bitter, Irish Red Ale, American Red Ale, California Common, Bière de Garde, English Pale Mild Ale
- **Brown Ale;** Dark Mild, British Brown Ale, English Dark Mild Ale
- **Porter;** English Porter, American Porter, Brown Porter, Robust Porter, Imperial Porter
- **Stout;** Stout, Imperial Stout
- **Strong Ale;** Scotch Ale, English Barley Wine, British Strong Ale, American Strong Ale, Belgian Dark Strong Ale or Quadrupel
- **Historical Beer;** German Rye Beer

Recommended addition: up to 100%

Enzyme activity: high

Color: 5,5 – 7,5 EBC | 2.5 – 3.3 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

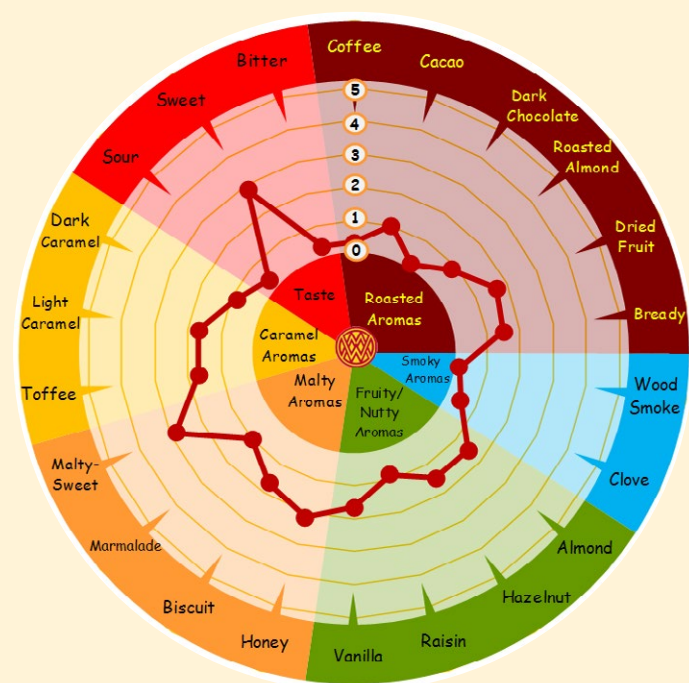
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Pale Ale Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	79		%
Color (EBC)	5,5	7,5	EBC
Color (Lovibond)	2,5	3,3	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	37	43	%
Saccharification time		20	min
Viscosity (8.6%)		1,69	m Pa s
Friability	78		%
Glassy Kernels		3	%



WEYERMANN® VIENNA MALT

Made from the finest German quality brewing barley. Ideal for brewing gold-colored beers and promoting a full-body in the beer.

Sensory: malty-sweet, light honey and nutty notes

Special brew malt for light and dark beer styles, typically for:

- **Pale Lager;** International Amber Lager, Czech Amber Lager, Festbier, Kellerbier, Dortmunder Export, India Pale Lager
- **Amber Lager;** Vienna Lager, Scandinavian Red, Franconian Rotbier, Bamberger Maerzen, Rauchbier
- **Bock;** Helles Bock, Dark Bock, Double Bock
- **Strong Beer;** Imperial Pilsner
- **Wheat Beer;** Dark Wheat, Wheat Bock
- **Pale Ale;** Kölsch Style, Belgian Pale Ale
- **IPA;** American IPA, Red IPA
- **Amber Ale;** Bière de Garde, Altbier
- **Porter;** Baltic Porter
- **Stout;** Oyster Stout
- **Strong Ale;** American Barley wine, Imperial Red Ale
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 100%

Enzyme activity: high

Color: 6,0 – 9,0 EBC | 2.7 – 3.8 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

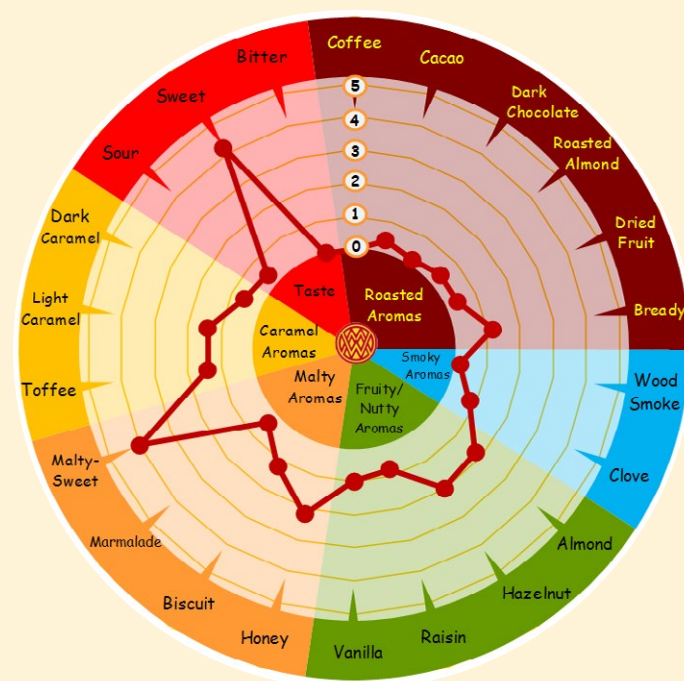
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Vienna Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5,5	%
Extract (dry substance)	79		%
Color (EBC)	6	9	EBC
Color (Lovibond)	2,7	3,8	Lovibond
Protein (dry substance)	9	12,5	%
Kolbach Index	37	45,5	%
Saccharification time		20	min
Viscosity (8.6%)		1,65	m Pa s
Friability	75		%
Glassy Kernels		3,5	%



WEYERMANN® MUNICH MALT TYPE 1

Made from the finest German quality brewing barley. The rich malt aroma and color of the malt are perfect for malt-forward and deeper color beer styles.

Sensory: pronounced malt aroma with notes of caramel, honey and bread

Special brew malt for light and dark beer styles, typically for:

- **Pale Lager;** India Pale Lager
- **Amber Lager;** International Amber Lager, Czech Amber Lager, Bamberger Maerzen, Rauchbier
- **Dark Lager;** Munich Dunkel, Braunbier
- **Bock;** Dark Double Bock
- **Strong Lager;** Imperial Pilsener
- **Wheat Beer;** Dark Wheat, Wheat Bock, German Rye beer
- **Pale Ale;** Belgian Pale Ale
- **Amber Ale;** Altbier
- **IPA;** American IPA, Brown IPA
- **Strong Ale;** Imperial Red Ale

Recommended addition: up to 100%

Enzyme activity: medium

Color: 12,0 – 18,0 EBC | 5.0 – 7.2 Lovibond



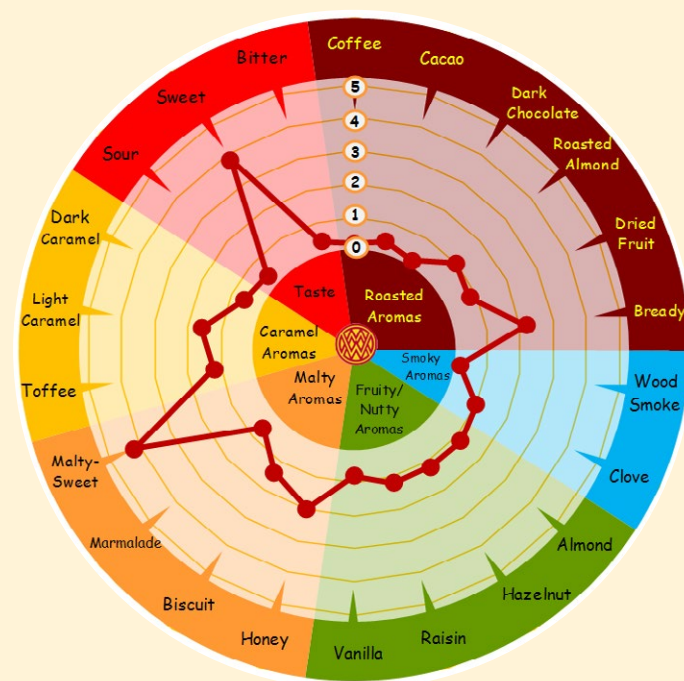
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Munich Malt Type 1



Parameter	Minimum	Maximum	Unit
Moisture content		4,5	%
Extract (dry substance)	78		%
Color (EBC)	12	18	EBC
Color (Lovibond)	5	7,2	Lovibond
Protein (dry substance)	9	12,5	%
Kolbach Index	37	46	%
Saccharification time		20	min
Viscosity (8.6%)		1,69	m Pa s
Friability	75		%
Glassy Kernels		3,5	%



WEYERMANN® MUNICH MALT TYPE 2

Made from the finest German quality brewing barley. The rich malt aroma and color of the malt are perfect for malt-forward and deeper color beer styles.

Sensory: pronounced malt aroma with notes of caramel, honey and bread

Special brew malt for light and dark beer styles, typically used for:

- **Pale Lager;** Festbier
- **Amber Lager;** Maerzen, Kellerbeer, Smoked beer
- **Dark Lager;** Munich Dunkel, Czech Dark Lager, Schwarzbier
- **Bock;** Dark Double Bock
- **IPA;** Black IPA, Imperial PA
- **Amber Ale;** Bière de Garde
- **Brown Ale;** British Brown Ale
- **Porter;** Baltic Porter, English Porter, American Porter, Imperial Porter
- **Stout;** Russian Imperial Stout
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 100%

Enzyme activity: medium

Color: 20,0 – 25,0 EBC | 8.0 – 9.9 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

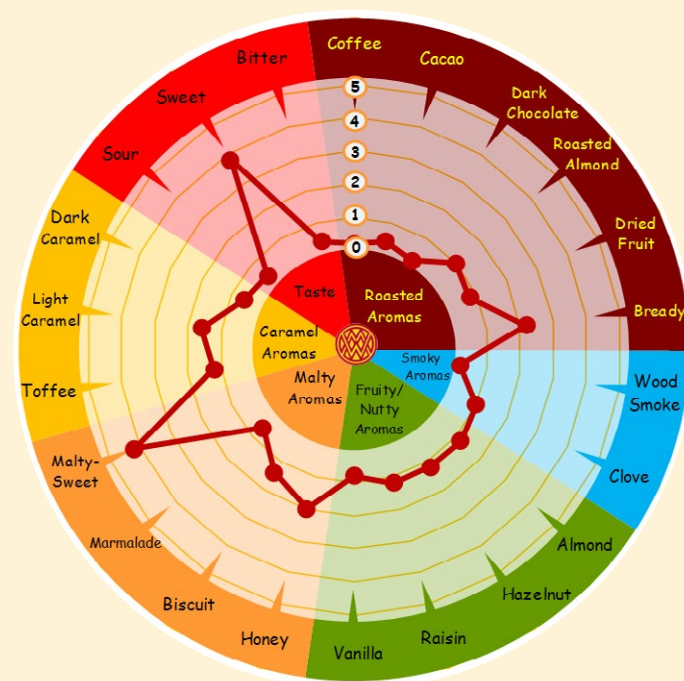
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Munich Malt Type 2



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	78		%
Color (EBC)	20	25	EBC
Color (Lovibond)	8	9,9	Lovibond
Protein (dry substance)	9	12,5	%
Kolbach Index	38	47	%
Saccharification time		20	min
Viscosity (8.6%)		1,69	m Pa s
Friability	75		%
Glassy Kernels		3,5	%



WEYERMANN® OAK SMOKED WHEAT MALT

Made from the finest German quality wheat. The oak smoke gives this malt its unique elegant aroma.

Sensory: finest cigars smoke aroma, light toffee- and biscuit notes.

Smoke malt for light and dark beer styles, typically for:

- **Wheat Beer;** Weissbier, Dark wheat, Wheat bock, Gueuze, Fruit Lambic, Bamberg Weisse Smoked beer, Lichtenhainer, Piwo Grodziskie
- **Strong Ale;** Wheat Wine
- **Specialty beers;** Classic Style Smoked beer and Specialty Smoked beer

Recommended addition: up to 80%

Enzyme activity: high

Color: 4,0 – 6,0 EBC | 2.0- 2.7 Lovibond



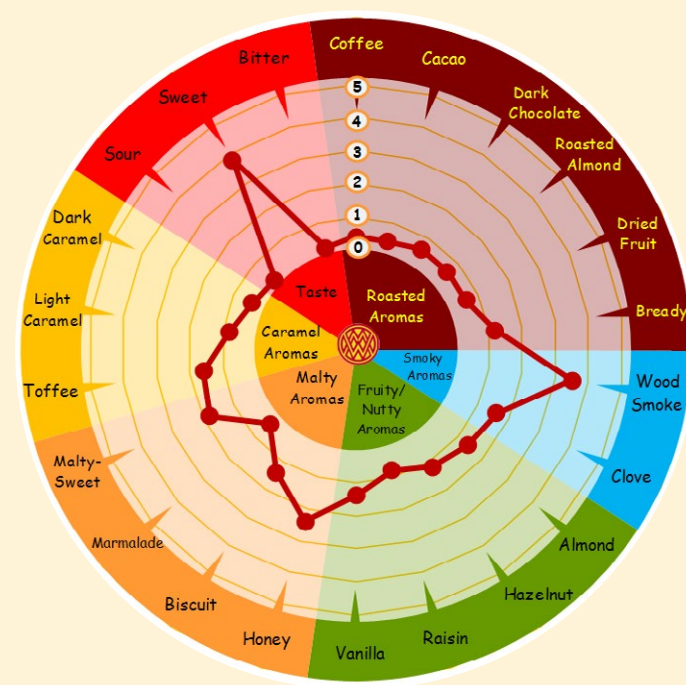
Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Oak Smoked Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5,5	%
Extract (dry substance)	81		%
Color (EBC)	4	6	EBC
Color (Lovibond)	2	2,7	Lovibond
Protein (dry substance)	10,5	13,5	%
Kolbach Index	37,5	47	%
Saccharification time		20	min
Viscosity (8.6%)		2,2	m Pa s
pH	5,75	6,15	



WEYERMANN® BEECH SMOKED BARLEY MALT

Made from the finest German quality brewing barley malted in Bamberg, the capital of smoked beers.

The strong beech wood smoke gives this malt its unmistakable flavor, hence being the ideal ingredient to perfect any aroma-intensive beer style.

Sensory: pronounced smoke aroma, malty-sweet, with vanilla and honey notes

Smoke malt for light and dark beer styles, typically for:

- **Pale Lager** with Smoke
- **Amber Lager**; Bamberger Rauchbier, Kellerbier, Bamberger Maerzen, Rauchbier
- **Bock**; Rauchbierbock
- **Wheat beer**; Dark wheat, Wheat Bock, Bamberg Weisse Rauchbier, Lichtenhainer
- **Strong Ale**; Old Ale
- **Porter**; Smoked Porter
- **Specialty Beer**; Sathi, Gotlandsdricke

Recommended addition: up to 100%, depending on the desired smoke intensity.

Dosage of 5-10% already increases the aroma complexity with vanilla and honey aromas. Higher dosages achieve strong smoky notes, such as smoked ham.

Enzyme activity: high

Color: 4,0 – 8,0 EBC | 2,0 – 3,5 Lovibond



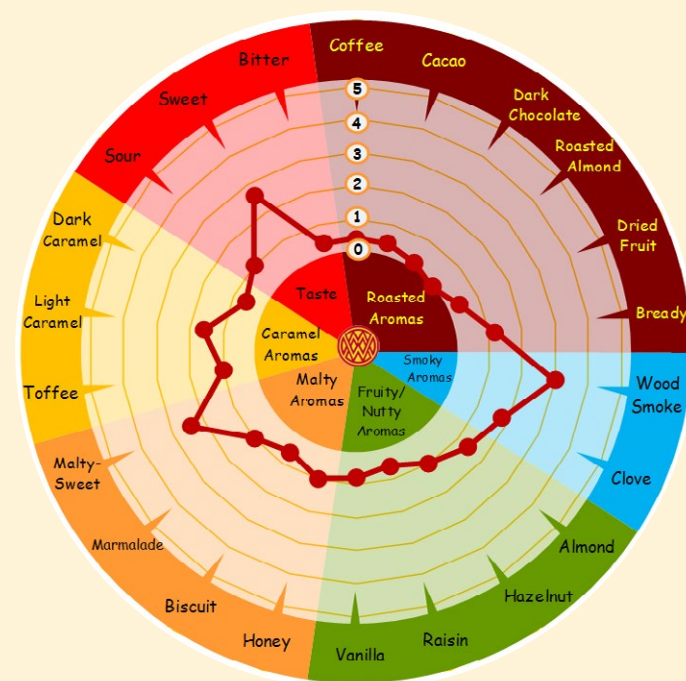
Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Beech Smoked Barley Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	77		%
Color (EBC)	4	8	EBC
Color (Lovibond)	2	3,5	Lovibond
Protein (dry substance)	9	13	%
Kolbach Index	38	45	%
Saccharification time		30	min
Viscosity (8.6%)		1,7	m Pa s
Friability	75		%
Glassy Kernels		3	%



WEYERMANN® ACIDULATED MALT

Made from the finest German quality brewing barley. Contains natural lactic acid derived from un-hopped beer wort. Important ingredient to adjust the mash- and thus wort pH. Contributes to the optimization of the mash conversion.

Sensory: fruity-acidic, universally applicable

Specialty malt for light and dark beer styles for pH optimization of mash

- **Sour Beers**

Recommended addition:

1% sour malt reduces the mash pH by approx. 0.1.

Maximum addition 5%

Maximum addition in sour beers 10%

Enzyme activity: increases enzyme activity by optimal mash pH

Color: 1.5 – 5.0 EBC | 0.9 – 2.3 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

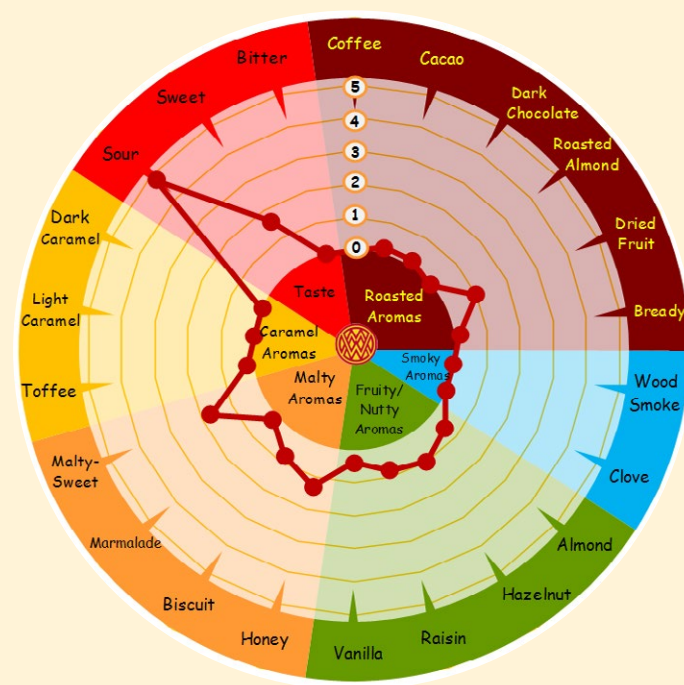
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Acidulated Malt



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Color (EBC)	1.5	5	EBC
Color (Lovibond)	0.9	2.3	Lovibond
pH	3.35	3.7	



WEYERMANN® BREWING MALT TYPE COLOGNE

Made from the finest German quality brewing barley. Ideal for brewing pale gold-colored beers with a medium-light body.

Sensory: malty-sweet, light honey and biscuit notes

Special brewing malt for light-colored beers, typically for:

- **Pale Lager;** American Light Lager, International Pale Lager, German Light Beer, Japanese Lager, Mexican Lager,
- **Pilsener;** Pilsener, American Pilsener and International Pilsener
- **Pale Ale;** American Cream Ale, British Golden Ale, Koelsch-style beer
- **Strong Ale;** Belgian Golden Strong Ale
- **Bock;** Helles Bock

Recommended addition: up to 100% possible

Enzyme activity: high

Color: 7.0 – 9.0 EBC | 3.1 – 3.9 Lovibond



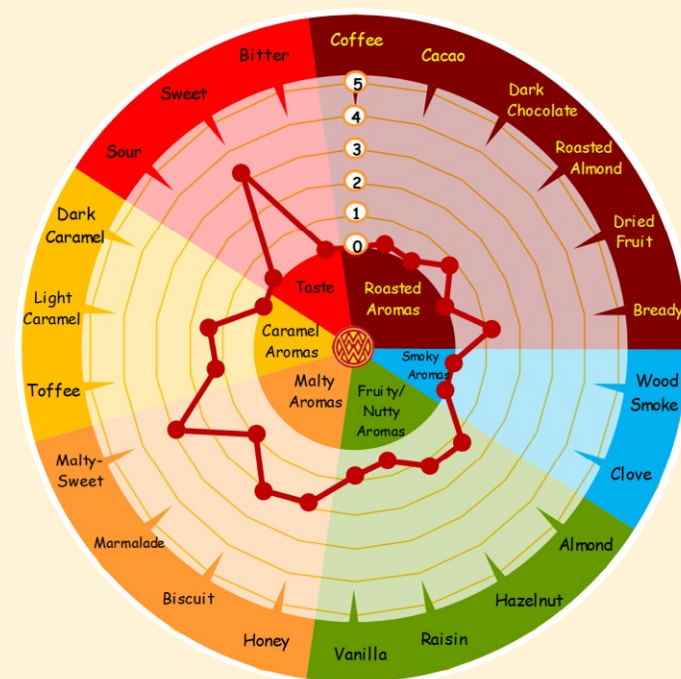
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Brewing Malt Type Cologne



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	79.5		%
Color (EBC)	7	9	EBC
Color (Lovibond)	3.1	3.9	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	37	45	%
Saccharification time		20	min
Viscosity (8.6%)		1.65	m Pa s
Friability	76		%
Glassy Kernels		3.5	%



WEYERMANN® MELANOIDIN MALT

Made from the finest German quality brewing barley. Due to our special manufacturing process, melanoidin malt can be used to intensify and stabilize the tasting profile and flavor in beer. The beer color is intensified and receives a dark red shine.

Sensory: pronounced honey and biscuit notes

Special malt for reddish and dark beer styles, typically for

- **Light Lager;** for flavour and color enhancement for adjunct beers
- **Amber Lager;** International Amber Lager, Maerzen, Bamberger Rauchbier, Vienna Lager, Kellerbier, Franconian Rotbier, Scandinavian Red Lager
- **Dark Lager;** International Dark Lager, Munich Dunkel
- **Bock;** Dark Bock, Double Bock
- **Pale Ale;** Session Pale Ale
- **IPA;** Red IPA, Session IPA
- **Amber Ale;** Scottish Light, Irish Red Ale, Belgian Dubbel, Altbier
- **Porter;** English Porter
- **Strong Ale;** English Barley Wine, American Strong Ale, American Barley Wine, Wheat Wine, Imperial Red Ale
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 20%

Enzyme activity: low

Color: 60 – 80 EBC | 23.1 – 30.6 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

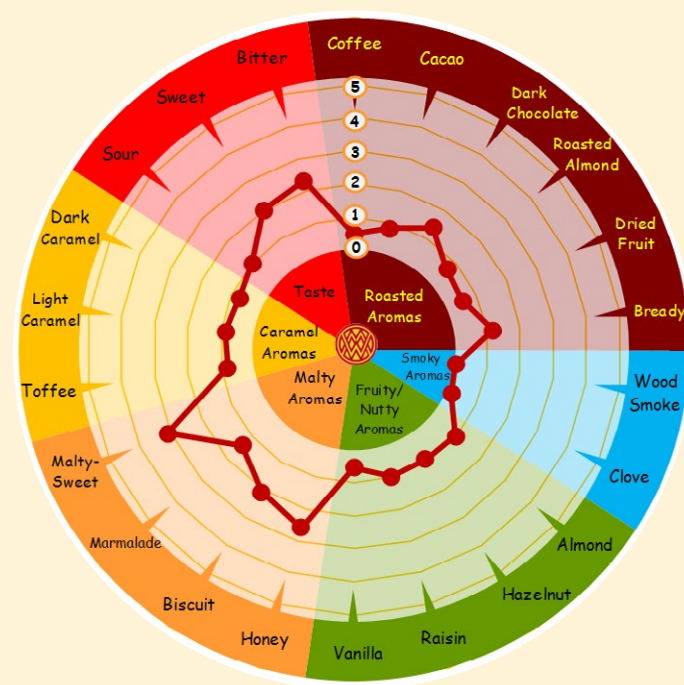
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Melanoidin Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4,5	%
Extract (dry substance)	75		%
Color (EBC)	60	80	EBC
Color (Lovibond)	23.1	30.6	Lovibond



WEYERMANN® WHEAT MALT PALE

Made from the finest German quality wheat, this malt provides the perfect base for light wheat beers and other top-fermented beer specialties.

Sensory: Bread, nut, biscuit, toffee and light caramel notes

Special malt for top-fermented beer styles, typically for:

- **Wheat beer;** American Wheat Beer, Leichtes Weizen, Weissbeer, Kristal Weizen, Bernsteinfarbenes Weizen, Dark Wheat beer, Weizenbock, American Wheat Wine, Berliner Weisse, Lambic and Fruit Lambic, Gueuze, Witbier, Gose, Lichtenhainer, Sathi
- **Pale Ale;** Koelsch-style, Blonde Ale, Summer Ale, German Rye Beer, Juicy Pale Ale, Hazy Pale Ale
- **IPA;** White IPA, Juicy IPA, Hazy IPA, NEIPA
- **Strong Ale;** Wheat Wine

Recommended addition: up to 80%.
With an addition of up to 10%, a full body and foam stability in beers is achieved

Enzyme activity: high

Color: 3.0 – 5.0 EBC | 1.6 – 2.3 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

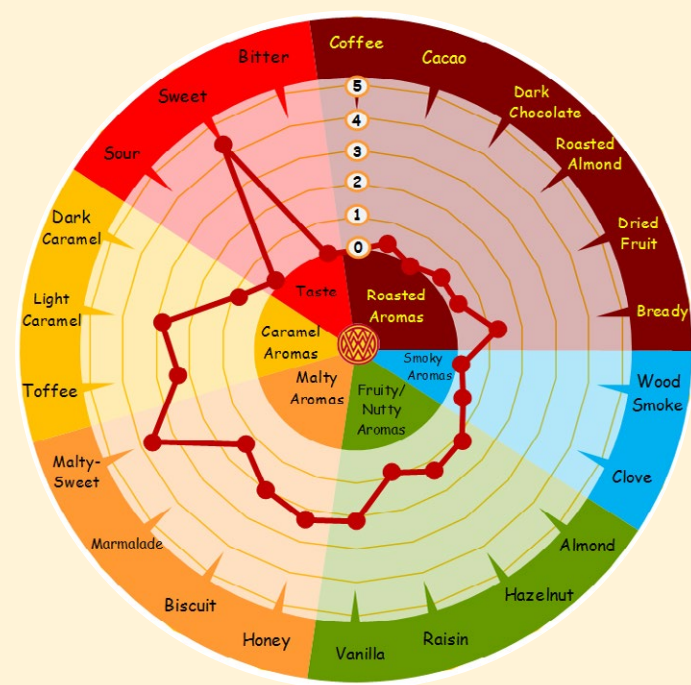
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Wheat Malt Pale



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	82		%
Color (EBC)	3	5	EBC
Color (Lovibond)	1.6	2.3	Lovibond
Protein (dry substance)	10	13	%
Kolbach Index	37.5	47	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s



WEYERMANN® WHEAT MALT DARK

Made from the finest German quality wheat. Aromatic and mild dark wheat malt.

Sensory: Bread, nut, pastry, honey, toffee and caramel notes

Special malt for top-fermented beer styles, typical for:

- **Wheat beer;** Amber wheat, Dunkles Weizen, Weizenbock, American Wheat Wine, Lambic and Fruit Lambic, Gueuze, Witbier
- **Strong Ale;** Wheat Wine

Recommended addition: up to 50%

Enzyme activity: medium

Color: 15.0 – 20.0 EBC | 6.1 – 8.0 Lovibond



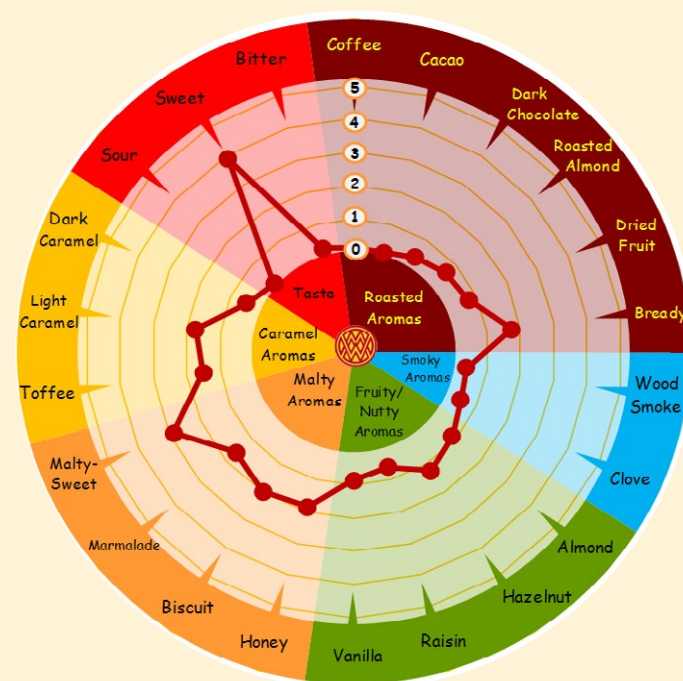
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Wheat Malt Dark



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	81		%
Color (EBC)	15	20	EBC
Color (Lovibond)	6.1	8	Lovibond
Protein (dry substance)	10.5	14	%
Kolbach Index	37.5	48	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s

WEYERMANN® CARAWHEAT®

Made from the finest German quality wheat. Our special manufacturing process achieves a complete caramelization of the grain. This malt encompasses golden brown and intensely aromatic grains.

Sensory: light notes of caramel, almond, bread and pastry

Specialty malt for top-fermented beer styles, typically for:

- **Wheat Beer;** American Wheat Beer, Weissbier, Bernsteinfarbenes Weizen, Dunkles Weizen, Leichtes Weizen, Weizenbock, Witbier, Sathi
- **IPA;** Juicy IPA, Hazy IPA, NEIPA
- **Brown Ale;** London Brown Ale
- **Strong Ale;** Wheat Wine

Recommended addition: up to 15%

Enzyme activity: none

Color: 110 – 140 EBC | 41.9 – 53.2 Lovibond



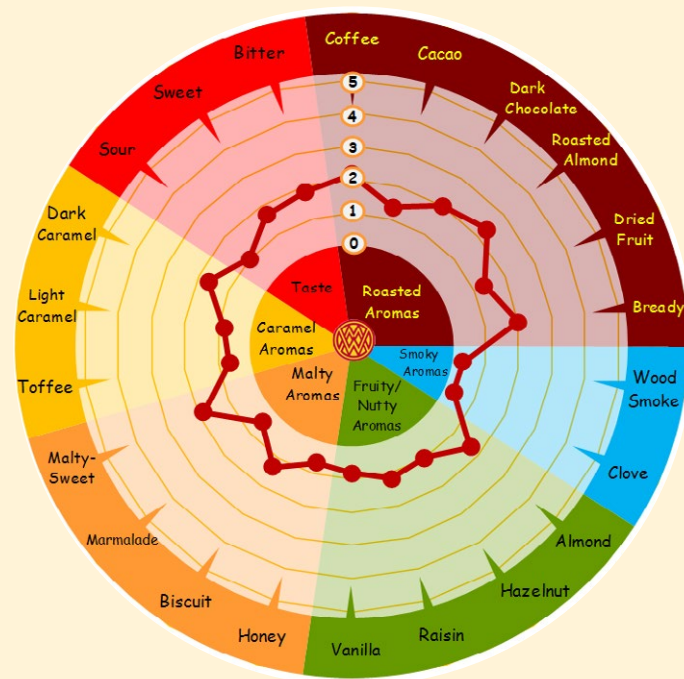
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAWHEAT®



Parameter	Minimum	Maximum	Unit
Moisture content		6,5	%
Extract (dry substance)	68		%
Color (EBC)	110	140	EBC
Color (Lovibond)	41.9	53.2	Lovibond



WEYERMANN® CHOCOLATE WHEAT MALT

Made from the finest German quality wheat. Gently roasted this malt has a high color intensity and aroma.

Sensory: intensive dark chocolate notes, mild-roasted aromatic; coffee and bread notes

Special malt for top-fermented beer styles, typically for:

- **Porter;** Baltic Porter, American Porter, Chocolate Porter, Imperial Porter
- **Stout;** Irish Extra Stout, Foreign Extra Stout, Imperial Stout, Russian Imperial Stout
- **Belgian Strong Ale;** Quadrupel
- **German Ale;** Altbier
- **IPA;** Black IPA
- **Wheat Beer;** Dunkles Weizen, Weizenbock

Recommended addition: up to 5%

Enzyme activity: none

Color: 900 – 1200 EBC | 339.8 – 452.9 Lovibond



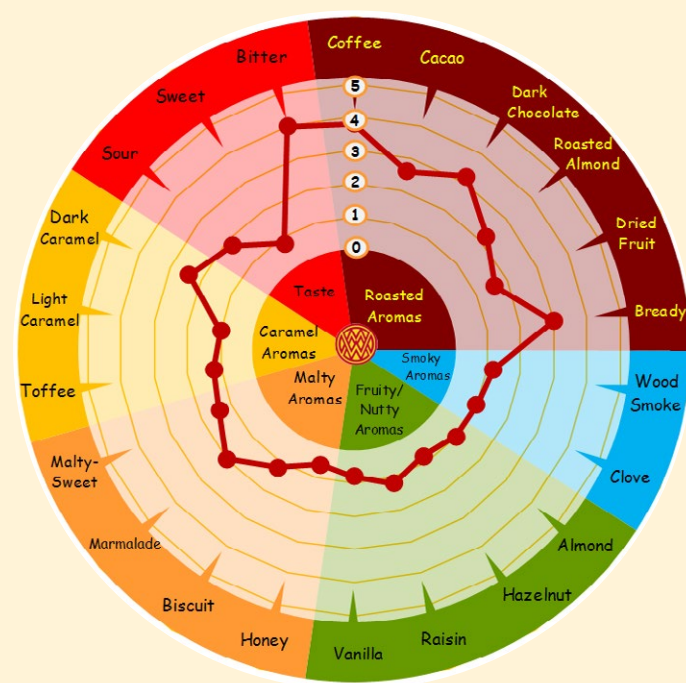
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Chocolate Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	900	1200	EBC
Color (Lovibond)	339.8	452.9	Lovibond



WEYERMANN® CARAFOAM®

Made from the finest German quality brewing barley. Due to our special malting process, this malt is characterized by a high proportion of dextrins and high molecular weight proteins. This makes CARAPILS® ideal for improving foam and its stability as well as adding body to any beer. Due to the light malt color, CARAPILS® can be used universally from the brightest to darkest beer styles.

Sensory: malty-sweet with light caramel notes

Caramel malt to improve the foam stability and body of all beer styles, especially for:

- **Pale Lager;** American (Light) Lager, International Pale Lager, Koelsch style beer, German Leichtbier, Bavarian Helles, India Pale Lager
- **Pilsner;** German Pilsener, Pre-Prohibition Lager, American Pilsener
- **Strong Lager;** Imperial Pilsener
- **Pale Ale;** Cream Ale, British Golden Ale, Summer Ale, English Summer Ale, Australian Sparkling Ale, Blonde Ale, Session Pale Ale
- **IPA;** American IPA, Double IPA, Session IPA
- **Strong Ale;** Belgian Golden Strong Ale
- **Wheat Beer;** Leichtes Weizen, Gueuze, Fruit Lambic, Gose, Piwo Grodziskie
- **Alcohol-reduced beer**
- **Alcohol-free beer**

Recommended addition: 5-10%
(for special formulations e.g. alcohol-free, higher use up to 40% possible)

Enzyme activity: low

Color: 2.5 – 6.5 EBC | 1.4 – 2.9 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

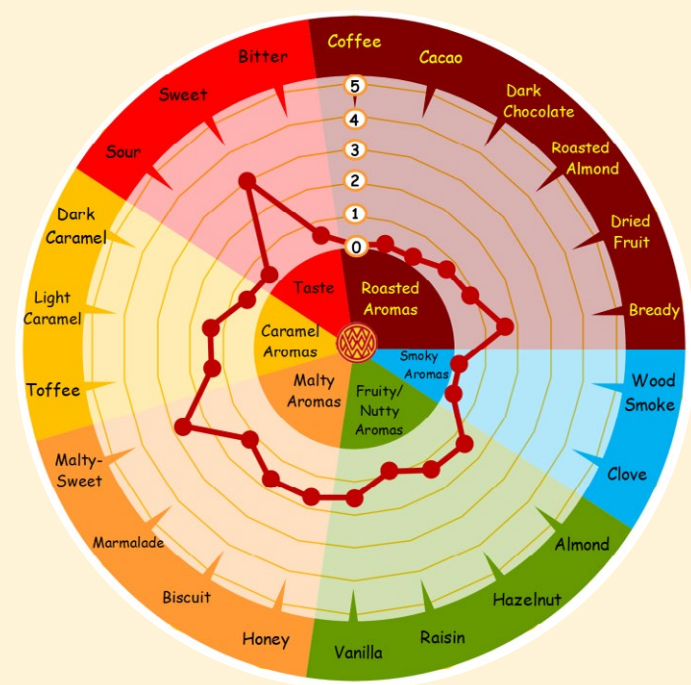
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAPILS®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	75		%
Color (EBC)	2.5	6.5	EBC
Color (Lovibond)	1.4	2.9	Lovibond



WEYERMANN® CARAHELL®

Made from the finest German quality brewing barley. Our special manufacturing process achieves almost complete caramelization of the grain. CARAHELL® helps to improve foam and its stability, and helps improve the mouthfeel of any beer.

Sensory: malty-sweet; fine caramel notes

Caramel malt for full-bodied beer styles, especially for:

- **Pale Lager;** Munich Helles, Pale Kellerbier, Dortmunder Export, India Pale Lager
- **Amber Lager;** International Amber Lager, Bamberger Maerzen Rauchbier
- **Strong Lager;** Imperial Pilsener
- **Pale Ale;** Cream Ale, British Golden Ale, Summer Ale, English Summer Ale, Australian Sparkling Ale, Blonde Ale, American Pale Ale, Session Pale Ale
- **IPA;** English, American, Belgian and Double IPA, Session IPA, Black IPA
- **Amber Ale;** Ordinary Bitter (Golden Ale, Summer Ale, Golden Bitter), English Pale Mild Ale
- **Brown Ale;** English Dark Mild Ale
- **Strong Ale;** Belgian Golden Strong Ale
- **Wheat Beer;** Weissbier, Hefeweizen, Leichtes Weizen, Kristal Weizen, Bernsteinfarbenes Weissbier, Gueuze, Gose, Bamberg Weizen Rauchbier

Recommended addition: 10-15%
(for specialty beers: up to 30%)

Enzyme activity: none

Color: 20 – 30 EBC | 8.0 – 11.8 Lovibond



Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

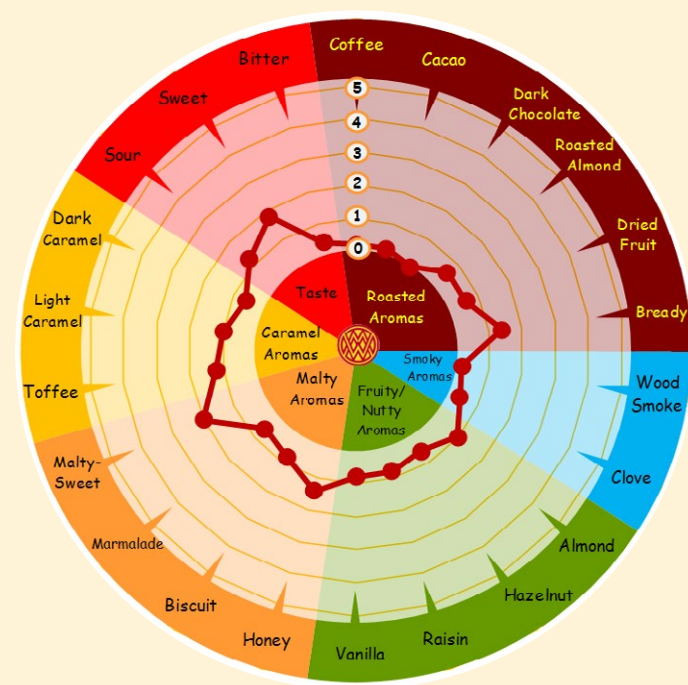
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAHELL®



Parameter	Minimum	Maximum	Unit
Moisture content		9	%
Extract (dry substance)	74		%
Color (EBC)	20	30	EBC
Color (Lovibond)	8	11.8	Lovibond



WEYERMANN® CARABELGE®

Made from the finest European quality brewing barley. This golden-brown malt gives the beer a deeper color and rounds off the aroma harmoniously.

Sensory: Notes of caramel, dried fruits and nuts (almonds)

Caramel malt for full-bodied beer styles, typically for:

- **Pale Ale;** Belgian Pale Ale, Trappist Single
- **Golden Ale**
- **Amber Ale;** American Red Ale, Bière de Garde
- **Brown Ale;** British Brown Ale
- **Strong Ale;** Belgian Tripel, Belgian Dark Strong Ale or Quadrupel
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 30%

Enzyme activity: none

Color: 30 – 35 EBC | 11.8 – 13.6 Lovibond



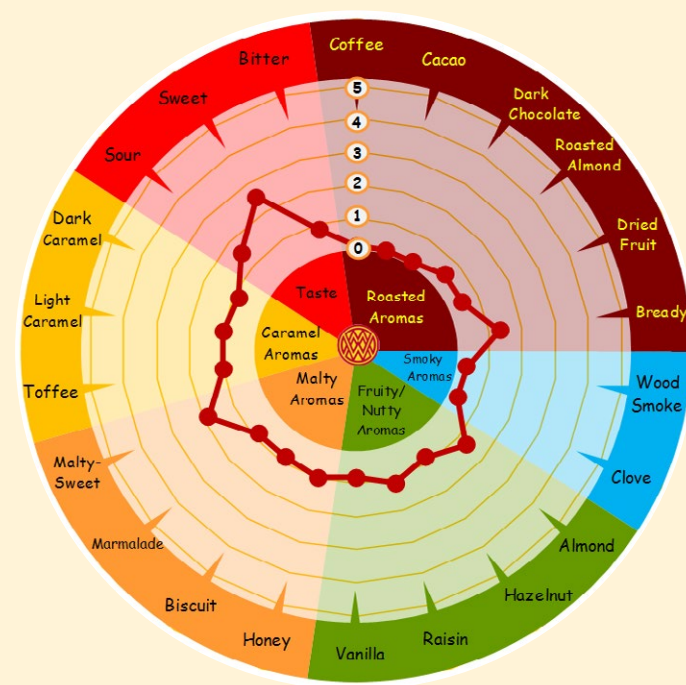
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARABELGE®



Parameter	Minimum	Maximum	Unit
Moisture content		9	%
Extract (dry substance)	74		%
Color (EBC)	30	35	EBC
Color (Lovibond)	11.8	13.6	Lovibond



WEYERMANN® CARARED®

Made from the finest German quality brewing barley. Thanks to our special manufacturing process this malt develops its typical aroma which serves to intensify and stabilize the taste profile in various beers. The beer color is intensified and can develop into an orange-red shine. For a deep red beer, we recommend a combination of Carared® with Melanoidin malt.

Sensory: malty-sweet with notes of caramel, honey and pastry

Caramel malt for reddish beer styles, typically:

- **Amber Lager;** Vienna Lager, Franconian Rotbier
- **Bock;** Helles Bock
- **Pale Ale;** American Pale Ale
- **IPA;** Red IPA, Double IPA
- **Amber Ale;** Ordinary Bitter, Scottish Light, Irish Red Ale, American Red Ale, English Pale Mild Ale
- **Brown Ale;** Dark Mild, London Brown Ale
- **Strong Ale;** Imperial Red Ale
- **Porter;** Baltic Porter
- **Wheat Beer;** Weissbier, Smoked Wheat beer, Bernsteinfarbenes Weissbier
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 25%

Enzyme activity: none

Color: 40,0 – 60,0 EBC | 15.5 – 23.1 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

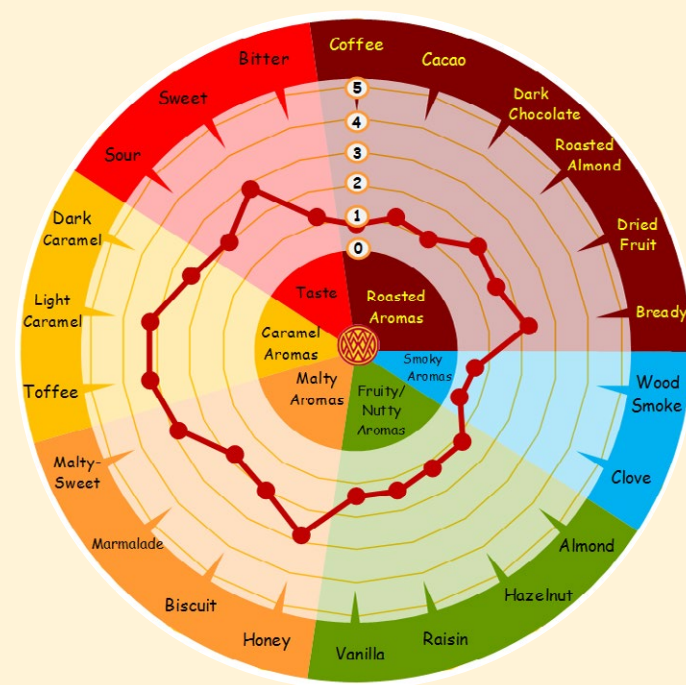
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARARED®



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	74		%
Color (EBC)	40	60	EBC
Color (Lovibond)	15.5	23.1	Lovibond

WEYERMANN® CARAAMBER®

Made from the finest German quality brewing barley. Due to our special manufacturing process CARAAMBER® improves the stability and refines the taste in the beer. It intensifies the beer color and lends the beer a dark red shine.

Sensory: Toffee, caramel and bread notes

Caramel malt for reddish beer styles with complex aroma profile, typically for:

- **Amber Lager;** International Amber Lager, Franconian Red Beer
- **Pale Ale;** Session Pale Ale
- **IPA;** Red IPA, Session IPA
- **Amber Ale;** Best Bitter, Strong Bitter
- **Brown Ale;** Dark Mild, British Brown Ale, American Brown Ale, London Brown Ale
- **Porter;** Baltic Porter
- **Strong Ale;** Scotch Ale, Imperial Red Ale
- **Sour Ale;** Flanders Red Ale, Oud Bruin

Recommended addition: up to 20%

Enzyme activity: none

Color: 60 – 80 EBC | 23.1 – 30.6 Lovibond



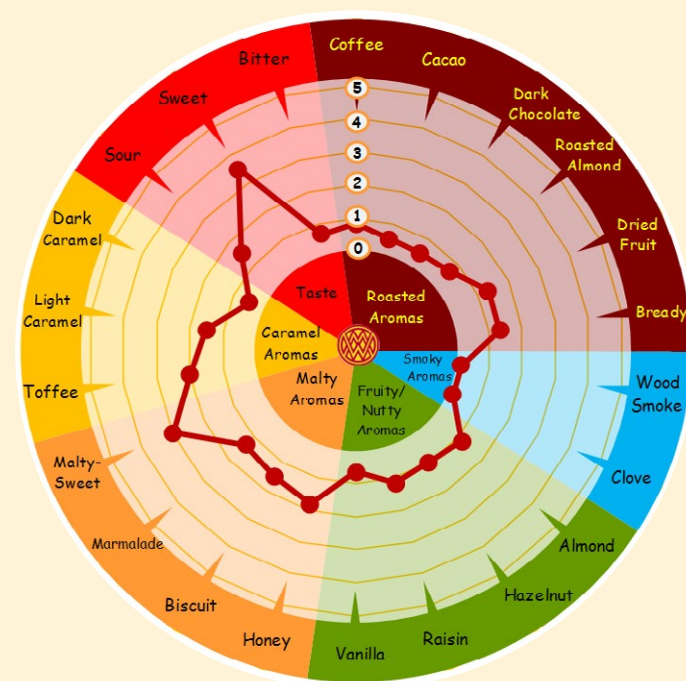
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAAMBER®



Parameter	Minimum	Maximum	Unit
Moisture content		4.5	%
Extract (dry substance)	75		%
Color (EBC)	60	80	EBC
Color (Lovibond)	23.1	30.6	Lovibond



WEYERMANN® CARAMUNICH® TYPE 1

Made from the finest German quality brewing barley. Due to our special caramelization process, a complete caramelization within the grain is achieved. This malt is perfect for amber to dark copper colored beers and intensifies the malt body.

Sensory: pronounced caramel aroma with fine pastries

Caramel malt for malt forward beer styles, typically for:

- **Amber Lager;** Franconian Red Beer
- **Dark Lager;** Munich Dunkel, International Dark Lager
- **Pale Ale;** American Pale Ale
- **Amber Ale;** Altbier, Scottish Light, Heavy and Export, California Common, Kentucky Common, English Pale Mild Ale
- **Brown Ale;** English Dark Mild Ale
- **Wheat beer;** Bernsteinfarbenes Weissbier, Fruit Lambic, Dunkles Weissbier

Recommended addition: up to 10%

Enzyme activity: none

Color: 80 – 100 EBC | 30.6 – 38.2 Lovibond



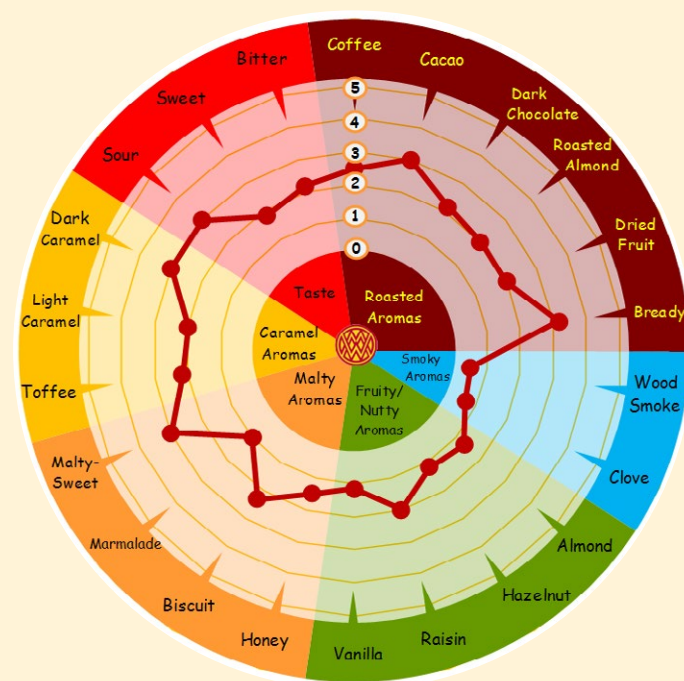
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAMUNICH® Type 1



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	80	100	EBC
Color (Lovibond)	30.6	38.2	Lovibond



WEYERMANN® CARAMUNICH® TYPE 2

Made from the finest German quality brewing barley. Due to our special caramelization process, a complete caramelization within the grain is achieved. This malt is perfect for amber to dark copper colored beers and intensifies the malt body.

Sensory: pronounced caramel aroma with pastry notes

Caramel malt for malt forward beer styles, typically for:

- **Pale Lager;** Festival beer
- **Amber Lager;** Maerzen, Smoked beer, Kellerbier, Bamberger Maerzen, Rauchbier
- **Dark Lager;** Schwarzbier
- **Bock;** Helles Bock, Dark Bock, Ice Bock, Weizenbock
- **Amber Ale;** English Pale Mild Ale
- **Brown Ale;** English Dark Mild Ale
- **IPA;** Brown IPA
- **Strong Ale;** British Strong Ale, Imperial Red Ale
- **Stout;** Irish Stout, Oatmeal Stout, Russian Imperial Stout
- **Porter;** Coconut Porter, Chocolate Porter, Brown Porter, Robust Porter, Smoked Porter, Imperial Porter

Recommended addition: up to 10%

Enzyme activity: none

Color: 110 – 130 EBC | 41.9 – 49.5 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

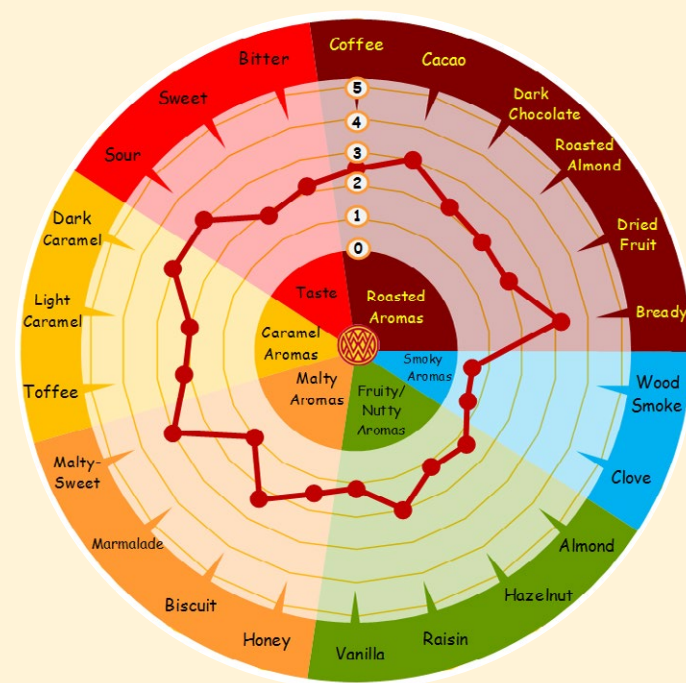
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAMUNICH® Type 2



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	110	130	EBC
Color (Lovibond)	41.9	49.5	Lovibond



WEYERMANN® CARAMUNICH® TYPE 3

Made from the finest German quality brewing barley. Due to our special caramelization process, a complete caramelization within the grain is achieved. This malt is perfect for amber to dark copper colored beers and intensifies the malt body.

Sensory: pronounced caramel aroma with clear pastry notes

Caramel malt for malt-forward beer styles, typically for:

- **Amber Ale;** Ordinary Bitter, English Pale Mild Ale, Extra Special Bitter
- **Brown Ale;** Dark Mild, British Brown Ale, American Brown Ale
- **Porter;** English Porter, Brown Porter, Robust Porter
- **Stout;** Irish Stout, Russian Imperial Stout
- **Strong Ale;** Old Ale, Scotch Ale, Barley Wine, Imperial Red Ale

Recommended addition: up to 10%

Enzyme activity: none

Color: 140 – 160 EBC | 53.2 – 60.8 Lovibond



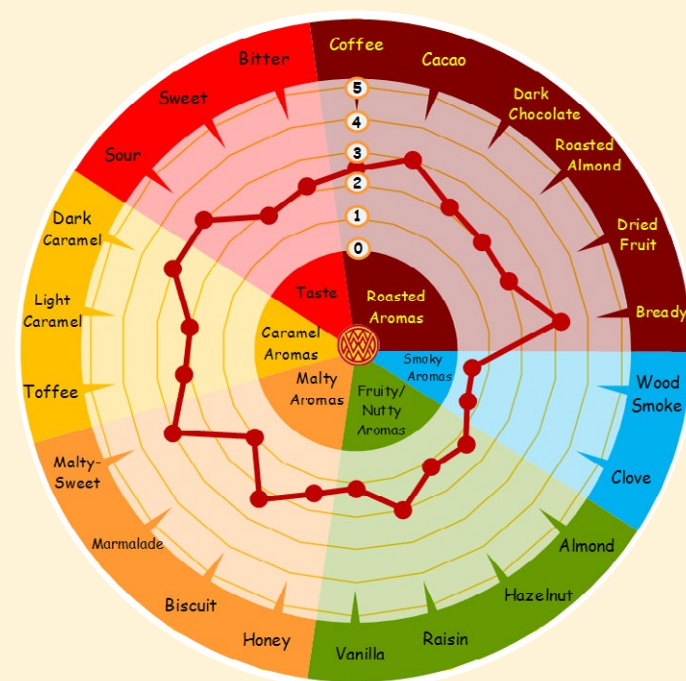
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAMUNICH® Type 3



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Extract (dry substance)	73		%
Color (EBC)	140	160	EBC
Color (Lovibond)	53.2	60.8	Lovibond



WEYERMANN® CARAWHEAT®

Made from the finest German quality wheat. Our special manufacturing process achieves a complete caramelization of the grain. This malt encompasses golden brown and intensely aromatic grains.

Sensory: light notes of caramel, almond, bread and pastry

Specialty malt for top-fermented beer styles, typically for:

- **Wheat Beer;** American Wheat Beer, Weissbier, Bernsteinfarbenes Weizen, Dunkles Weizen, Leichtes Weizen, Weizenbock, Witbier, Sathi
- **IPA;** Juicy IPA, Hazy IPA, NEIPA
- **Brown Ale;** London Brown Ale
- **Strong Ale;** Wheat Wine

Recommended addition: up to 15%

Enzyme activity: none

Color: 110 – 140 EBC | 41.9 – 53.2 Lovibond



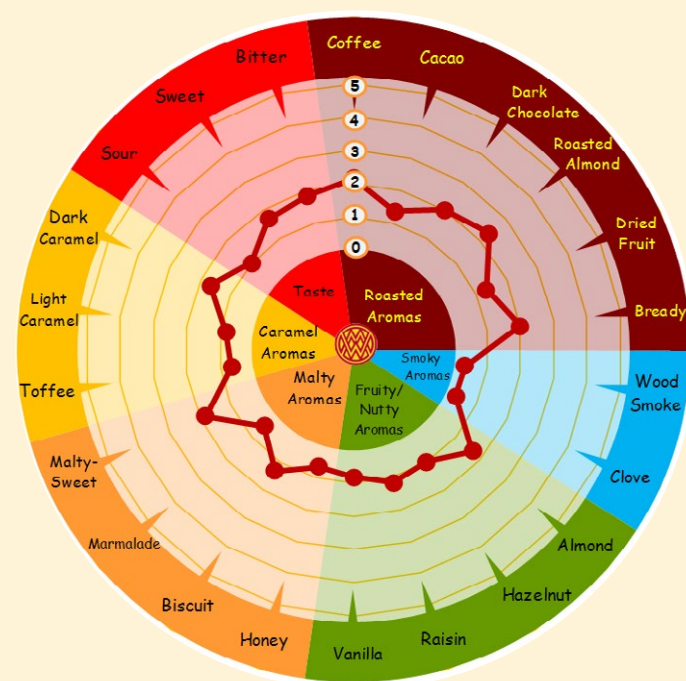
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAWHEAT®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	68		%
Color (EBC)	110	140	EBC
Color (Lovibond)	41.9	53.2	Lovibond



WEYERMANN® CARARYE®

Made from the finest German quality rye. Due to the special caramelization process, an intense and complex aroma profile is created within this malt.

Sensory: intense aroma of bread, coffee, dark chocolate and dried fruit. Creates a velvety-soft mouthfeel.

Caramel malt for malt-forward, top-fermented beer specialties, typically for:

- **IPA;** Rye IPA, Juicy IPA, Hazy IPA, NEIPA
- **Rye Beer;** German Rye Beer, Roggenbier, Sathi
- **Stout;** Russian Imperial Stout
- **Multigrain Beer**
- **Kwass**

Recommended addition: up to 15%

Enzyme activity: none

Color: 150 – 200 EBC | 57.0 – 75.9 Lovibond



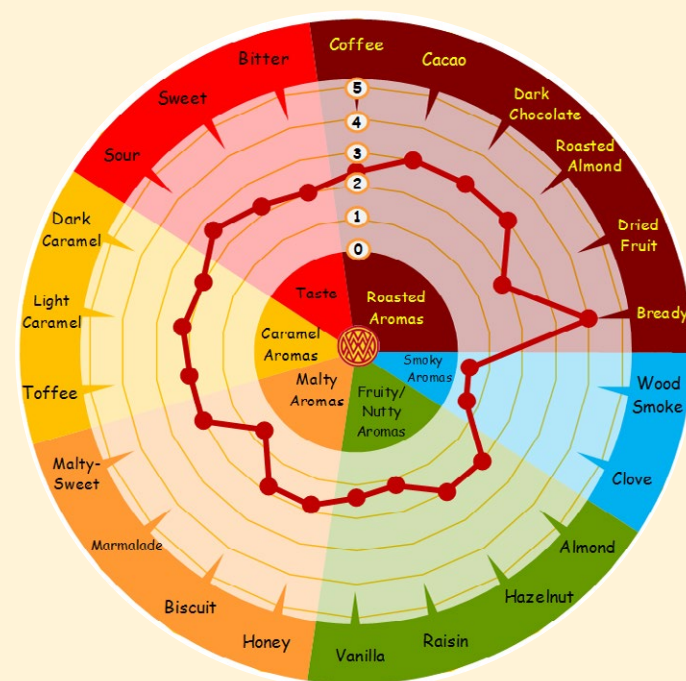
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARARYE®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	74		%
Color (EBC)	150	200	EBC
Color (Lovibond)	57	75.9	Lovibond



WEYERMANN® CARABOHEMIAN®

Made from the finest Bohemian quality brewing barley. By intensifying the caramelization process, an increase in the malt color and the dark caramel notes is achieved in this malt.

Sensory: Bread, caramel and toffee notes

Caramel malt for malt-forward and color accented beer styles, typically for:

- **Pilsener;** Bohemian Pilsener
- **Amber Lager;** Czech Amber Lager
- **Dark Lager;** Czech Dark Lager
- **Strong Lager;** Bock
- **IPA;** Brown IPA
- **Porter;** English Porter
- **Stout;** Foreign Extra Stout
- **Strong Ale;** Old Ale, American Strong Ale, Barley wine

Recommended addition: up to 15%

Enzyme activity: none

Color: 170 – 220 EBC | 64.5 – 83.4 Lovibond



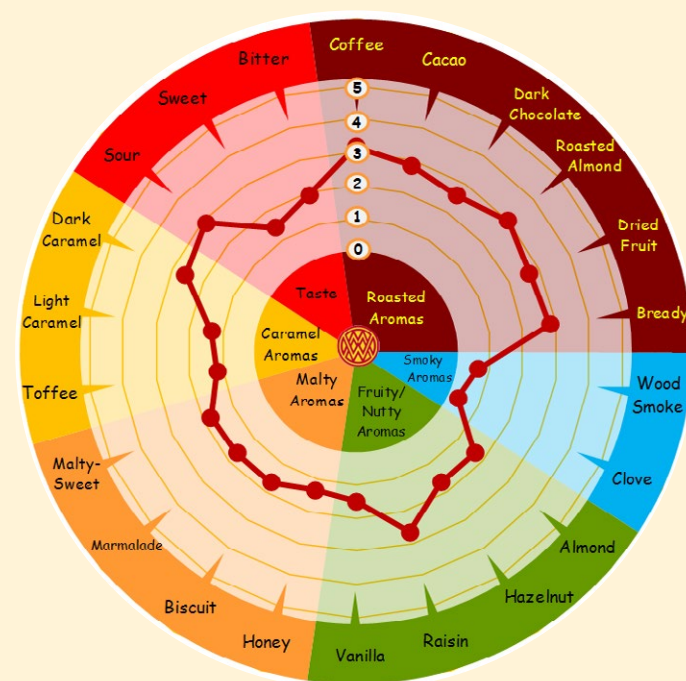
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARABOHEMIAN®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	170	220	EBC
Color (Lovibond)	64.5	83.4	Lovibond



WEYERMANN® CARAAROMA®

Made from the finest German quality brewing barley. Due to our special malting process, this malt has an unique and distinct aroma. It is characterized by the greatest possible aroma complexity and serves to intensify and to stabilize beer flavor and taste. The beer color is well rounded and receives a reddish shine.

Sensory: first nuances of roasted aromas, notes of roasted nuts, dark caramel and dried fruit.

Caramel malt for malt-forward and dark beer styles, typically for:

- **Lager Beer;** Dark Lager
- **IPA;** Brown IPA
- **Amber Ale;** Scottish Light, Heavy and Export, American Red Ale, Bière de Garde, Red Ale
- **Brown Ale;** Dark Mild, British Brown Ale, American Brown Ale, English Dark Mild Ale
- **Porter;** English Porter, Brown Porter, Robust Porter, Coconut Porter, Smoked Porter, American Porter, Imperial Porter
- **Stout;** Oatmeal Stout, American Stout, Russian Imperial Stout
- **Strong Ale;** Old Ale, American Strong Ale, Barley Wine

Recommended addition: up to 15%

Enzyme activity: none

Color: 350 – 450 EBC | 132.4 – 170.1 Lovibond



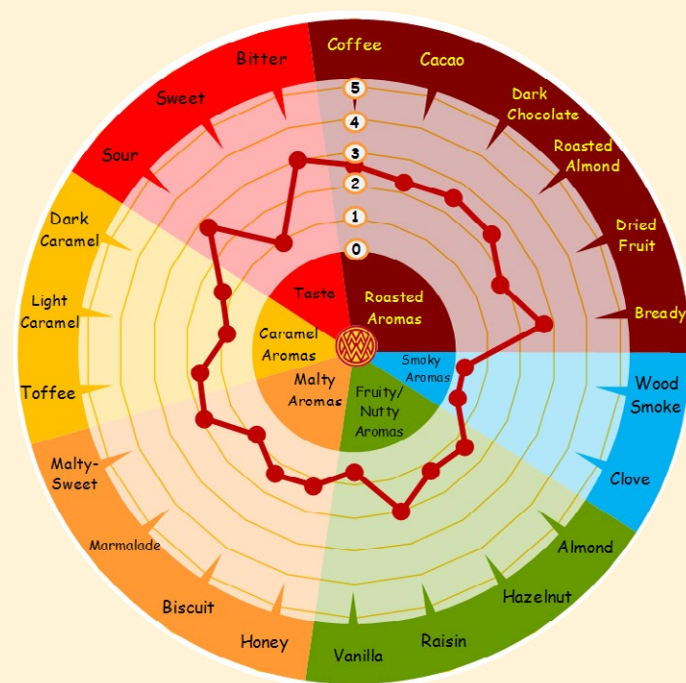
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAAROMA®



Parameter	Minimum	Maximum	Unit
Moisture content		7	%
Extract (dry substance)	74		%
Color (EBC)	350	450	EBC
Color (Lovibond)	132.4	170.1	Lovibond

This malt variety is available in organic quality on request.



WEYERMANN® ERACLEA PILSNER MALT

Made from the finest two-row Italian Adriatic Coastal barley, cultivated in the region around the city of Eraclea, close to Venice. This aromatic malt provides the perfect base for crisp, aromatic and Mediterranean beers. The malt is characterized by good processability, good yield as well as excellent foam values.

Sensory: malty-sweet with light honey notes.

Terroir malt for crisp tasting beer styles, typically for:

- **Pale Lager;** Mediterranean Style Lager, Mediterranean Style Pilsner, Italian Lager, American Lager
- **Pilsner;** Italian Pilsner, German Pilsner, Pre-Prohibition Lager
- **Italian Beer Styles;** Italian Grape Ale

Recommended addition: up to 100% possible

Enzyme activity: high

Color: 2.5 – 5.5 EBC | 1.4 – 2.1 Lovibond



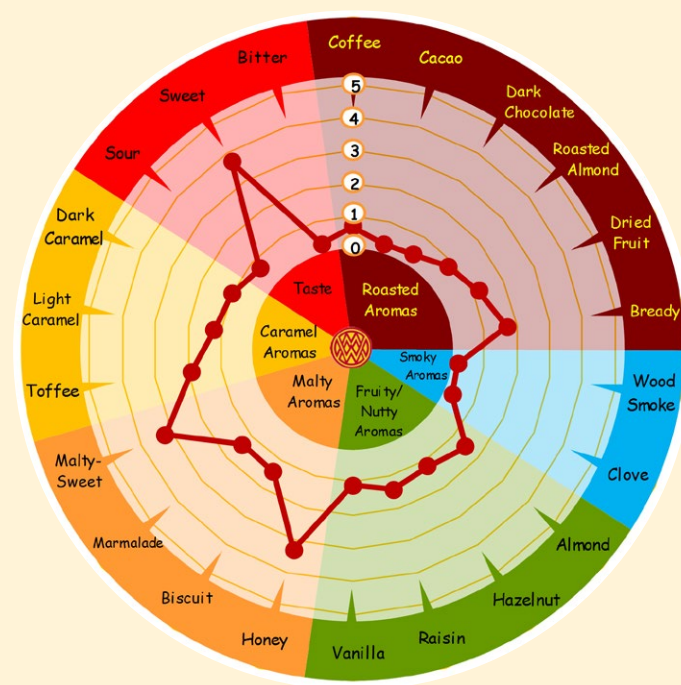
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Eraclea Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80.5		%
Color (EBC)	2.5	4.5	EBC
Color (Lovibond)	1.4	2.1	Lovibond
Boiled wort color (EBC)	4	5.5	EBC
Boiled wort color (Lovibond)	2	2.5	Lovibond
Protein (dry substance)	9.5	12	%
Kolbach Index	36	42.5	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	84		%
Glassy Kernels		2.5	%



WEYERMANN® BARKE® PILSNER MALT

Made from the finest German two-row historical summer brewing barley Barke®. The long-loved characteristic malt aroma of Barke® is the perfect base for intensely flavourful bright lager beers. This results in an excellent body and a pronounced full-bodiedness.

Sensory: pronounced malt aromas with underlying toffee notes; pleasant, soft mouthfeel

Heirloom malt for malt-forward beer styles, typically for:

- **Pale Lager;** American (Light) Lager, Munich Helles, Festbier, German Leichtbier, Dortmunder Export, Kellerbier (Pale Kellerbier), India Pale Lager
- **Pilsner;** German Pilsner, American Pilsner
- **Amber Lager;** Franconian Red Beer
- **Strong Lager;** Imperial Pilsner
- **Bock;** Light Bock, Dark Bock, Light Doppelbock
- **Pale Ale;** British Mild, Belgian Blond Ale, Trappist Single, Session Pale Ale, English Summer Ale
- **IPA;** Session IPA
- **Amber Ale;** Scottish Light, Heavy and Export
- **Strong Ale;** British Strong Ale
- **Wheat Beer;** Gose

Recommended addition: up to 100%

Enzyme activity: high

Color: 2,5 – 4,5 EBC | 1.4 – 2.1 Lovibond



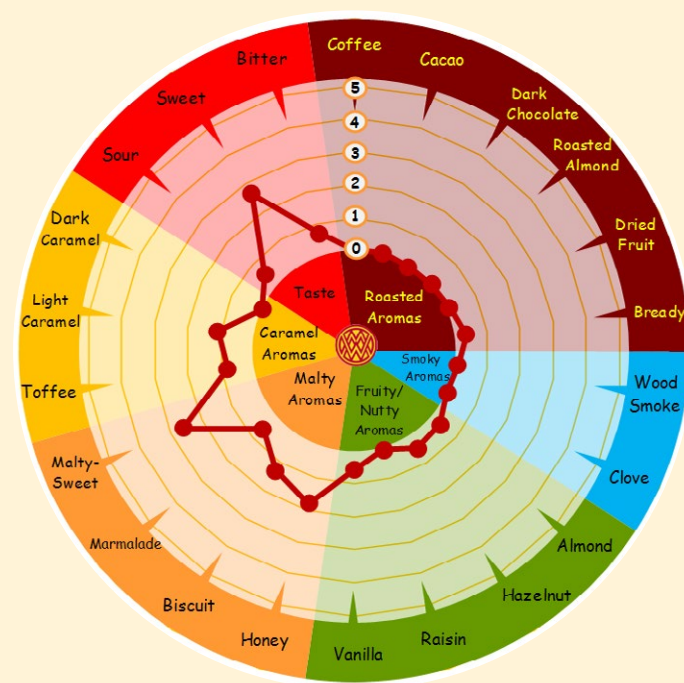
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Barke® Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80.5		%
Color (EBC)	2.5	4.5	EBC
Color (Lovibond)	1.4	2.1	Lovibond
Boiled wort color (EBC)	4	5.5	EBC
Boiled wort color (Lovibond)	2	2.5	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	36	41.5	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	84		%
Glassy Kernels		2.5	%



WEYERMANN® BARKE® VIENNA MALT

Made from the finest German two-row historic summer brewing barley Barke®. The long-loved characteristic malt aroma of Barke® is the perfect base for intensely flavourful bright lager beers. This malt brings gold-colored hues to the beer and promotes full-bodiedness.

Sensory: intense malt-sweet, light toffee, honey and nut notes; amused, soft mouthfeel

Heirloom malt for malt aromatic beer styles, typically for:

- **Pale Lager;** Festbier, Vienna Lager, India Pale Lager
- **Amber Lager;** Franconian Rotbier, Bamberger Maerzen, Rauchbier
- **Strong Lager;** Imperial Pilsner
- **Bock;** Helles Bock, Dark Bock, Double Bock
- **Wheat Beer;** Dunkles Weizen, Weizenbock
- **Pale Ale;** American Pale Ale
- **Amber Ale;** Scottish Ale, Heavy and Export, Bière de Garde, English Pale Mild Ale, Extra Special Bitter
- **Brown Ale;** English Dark Mild Ale
- **IPA;** American IPA, Red IPA
- **Porter;** Baltic Porter, Brown Porter, Robust Porter
- **Strong Ale;** English Barley Wine, Imperial Red Ale

Recommended addition: up to 100%

Enzyme activity: high

Color: 6.0 – 9.0 EBC | 2.7 – 3.8 Lovibond



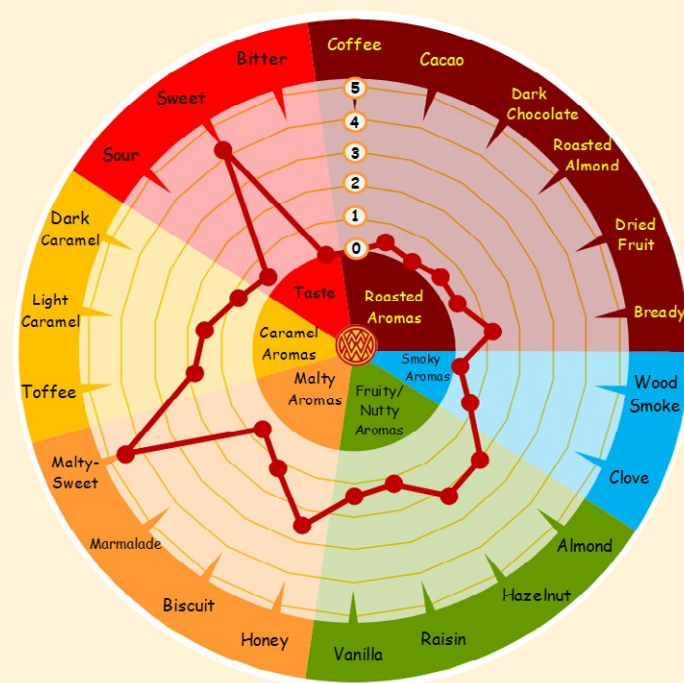
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Barke® Vienna Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	79		%
Color (EBC)	6	9	EBC
Color (Lovibond)	2.7	3.8	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	37	44.5	%
Saccharification time		20	min
Viscosity (8.6%)		1.65	m Pa s
Friability	80		%
Glassy Kernels		3.5	%



WEYERMANN® BARKE® MUNICH MALT

Made from the finest two-row heirloom barley Barke®. The long-loved characteristic malt aroma of Barke® is the perfect base for intensely flavourful lager and ales. Suitable for aromatic dark beers of all styles, this malt helps to underline typical beer characteristics by amplifying the aroma.

Sensory: pronounced malt aroma with notes of honey and pastries

Heirloom malt for malt-forward, aromatic beer styles, typically for:

- **Pale Lager;** India Pale Lager
- **Amber Lager;** Kellerbier, Bamberger Maerzen Rauchbier
- **Dark Lager;** Munich Dunkel, Schwarzbier
- **Strong Lager;** Imperial Pilsner
- **Bock;** Dark Doppelbock
- **Wheat Beer;** Dunkles Weissbier, Weizenbock, German Rye beer, Roggenbier
- **Amber Ale;** Altbier, Bière de Garde, Extra Special Bitter
- **Pale Ale;** Session Pale Ale
- **Strong Ale;** Imperial Red Ale
- **IPA;** American IPA, Black IPA, Brown IPA, Session IPA
- **Porter;** Baltic Porter, Robust Porter
- **Stout;** Russian Imperial Stout

Recommended addition: up to 100%

Enzyme activity: medium

Color: 17.0 – 22.0 EBC | 6.9 – 8.7 Lovibond



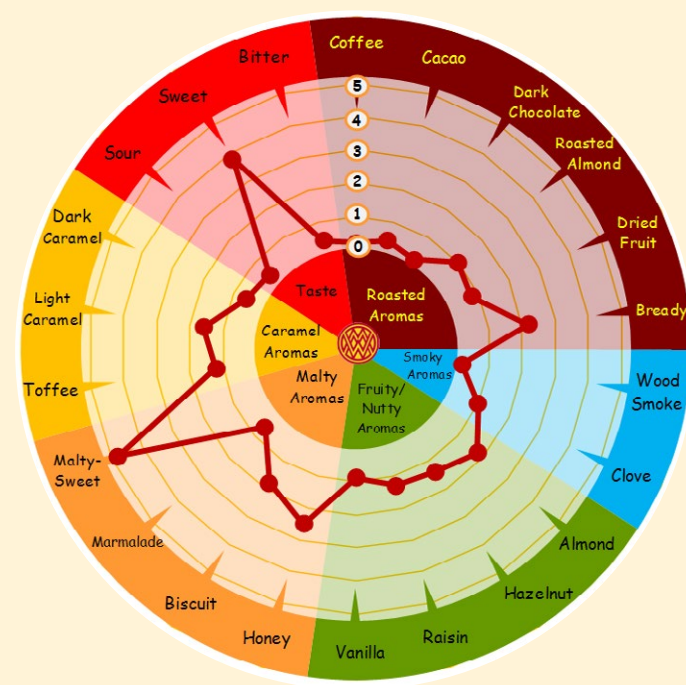
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Barke® Munich Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	78		%
Color (EBC)	17	22	EBC
Color (Lovibond)	6.9	8.7	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	38	45	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%

WEYERMANN® ISARIA 1924®

Made from the oldest German malting barley variety Isaria, which was officially approved for the beer production in 1924. Brewers used Isaria to brew traditional, unfiltered and flavorful traditional German Lagers.

Sensory: malty-sweet taste and soft biscuit like aroma; soft mouthfeel

Heirloom malt for traditional German beer styles, typically for:

- **Pale Lager;** Zoigl, Franconian Landbier
- **Amber Lager;** Kellerbier, Märzen, Festbier
- **Dark Lager;** Munich Dunkel
- **Bock;** Pale Bock, Dark Bock

Recommended addition: up to 100% possible

Enzyme activity: medium

Color: 7.0 – 9.0 EBC | 3.1 – 3.8 Lovibond



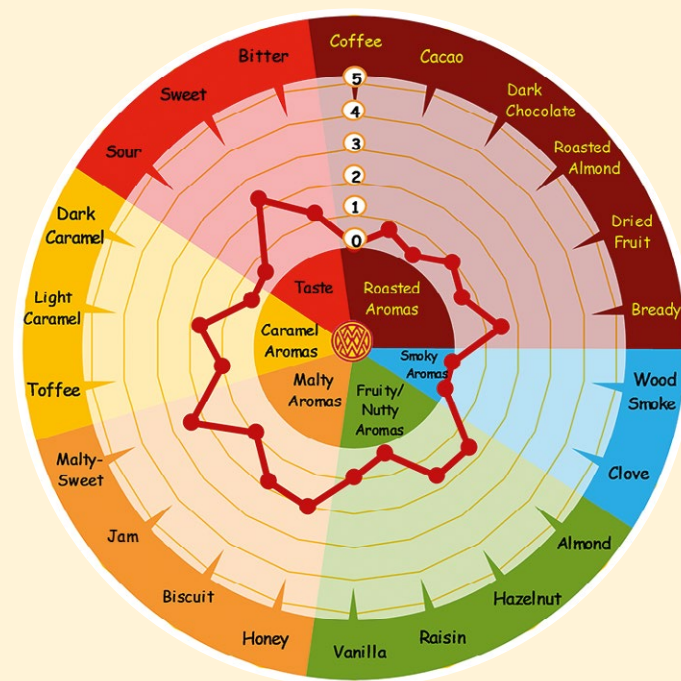
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® ISARIA 1924®



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	78		%
Color (EBC)	7	9	EBC
Color (Lovibond)	3.1	3.8	Lovibond
Protein (dry substance)	11	13	%
Kolbach Index	31	43	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	75		%
Glassy Kernels		5	%



WEYERMANN® BOHEMIAN PILSNER MALT

Made from the finest Bohemian quality brewing barley (barley varieties Bojos and Malz), this Pilsner malt is characterized by the typical sententious core notes of the original barley varieties.

Sensory: nutty malt aroma, malty-sweet

Terroir malt for Bohemian beer styles, typically for:

- **Pale Lager;** Czech Pale Lager
- **Pilsner;** Bohemian Pilsner
- **Amber Lager;** Czech Amber Lager
- **Dark Lager;** Czech Dark Lager
- **Bock;** Bohemian Bock
- **Pale Ale;** Saison
- **Strong Ale;** Wheat Wine
- **Wheat Beer;** Gose

Recommended addition: up to 100%

Enzyme activity: high

Color: 3.0 – 5.0 EBC | 1.6 – 2.3 Lovibond



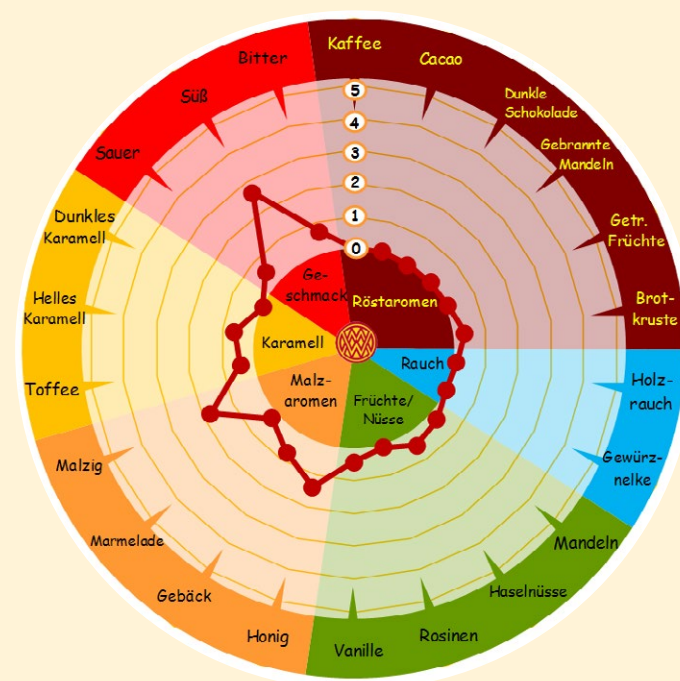
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Bohemian Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80		%
Color (EBC)	3	5	EBC
Color (Lovibond)	1.6	2.3	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	38	42	%
Saccharification time		20	min
Viscosity (8.6%)		1.59	m Pa s
Friability	82		%
Glassy Kernels		2.5	%



WEYERMANN® FLOOR-MALTED BOHEMIAN PILSNER MALT

Made from the finest Bohemian quality brewing barley (barley varieties Bojos and Malz), this malt has been produced in Bohemia, according to the traditional floor malting process. This artisanal process gives the malt a special character and an extraordinary flavor intensity.

Sensory: intense malt aroma with honey and biscuit notes

Traditionally produced terroir malt for typical malt-forward, Bohemian beer styles, typically for:

- **Pale Lager;** Czech Pale Lager
- **Pilsner;** Bohemian Pilsner
- **Amber Lager;** Czech Amber Lager
- **Dark Lager;** Czech Dark Lager
- **Bock;** Bohemian Bock
- **Pale Ale;** Saison
- **Strong Ale;** Wheat Wine
- **Wheat Beer**
- **Historical Beer Style;** Historical Gose, Lichtenhainer, Gruitbier

Recommended addition: up to 100%

Enzyme activity: high

Color: 2.5 – 5.0 EBC | 1.4 – 2.3 Lovibond



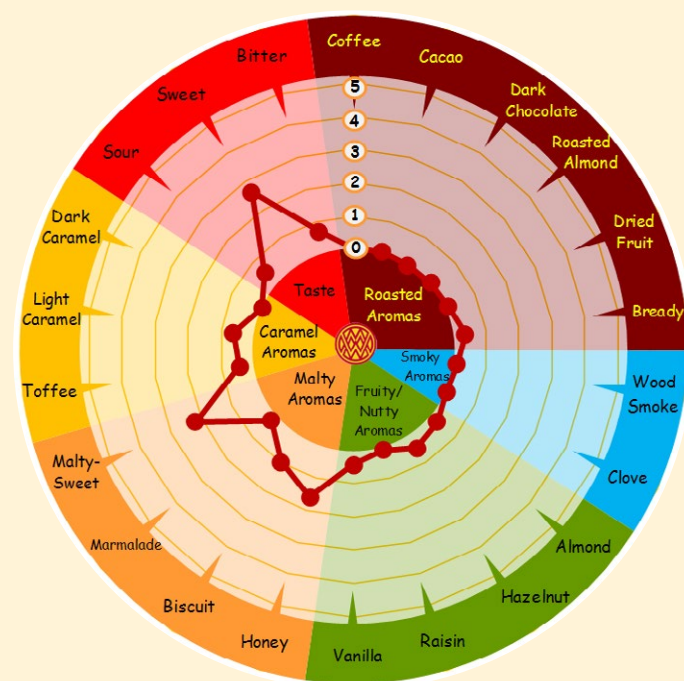
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Floor-Malted Bohemian Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	79		%
Color (EBC)	2.5	5	EBC
Color (Lovibond)	1.4	2.3	Lovibond
Boiled wort color (EBC)	3.5	6.5	EBC
Boiled wort color (Lovibond)	2.1	2.9	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	36	44	%
Saccharification time		20	min
Viscosity (8.6%)		1.62	m Pa s
Friability	80		%
Glassy Kernels		3	%



WEYERMANN® FLOOR-MALTED BOHEMIAN DARK MALT

Made from the finest Bohemian quality brewing barley (barley varieties Bojos and Malz), this malt has been produced in Bohemia, according to the traditional floor malting process. The artisanal process gives the malt a special character and an extraordinary flavor intensity.

Sensory: Intense malt aroma with toffee and dark caramel notes; full body, pronounced malt sweetness

Traditionally produced terroir malt for typical malt-emphasized, Bohemian beer styles, typically for:

- **Dark Lager;** Czech Dark Lager
- **Bock;** Bohemian Bock
- **Historical Beer Style;** Gruitbier

Recommended addition: up to 100%

Enzyme activity: medium

Color: 12.0 – 20.0 EBC | 5.0 – 8.0 Lovibond



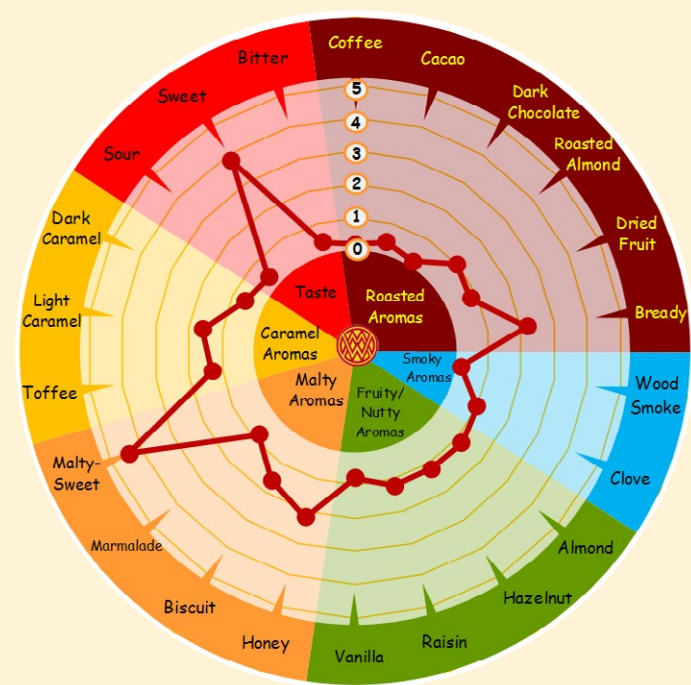
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Floor-Malted Bohemian Dark Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4.5	%
Extract (dry substance)	78		%
Color (EBC)	12	20	EBC
Color (Lovibond)	5	8	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	36.5	45.5	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%



WEYERMANN® CARABOHEMIAN®

Made from the finest Bohemian quality brewing barley. By intensifying the caramelization process, an increase in the malt color and the dark caramel notes is achieved in this malt.

Sensory: Bread, caramel and toffee notes

Caramel malt for malt-forward and color accented beer styles, typically for:

- **Pilsner;** Bohemian Pilsner
- **Amber Lager;** Czech Amber Lager
- **Dark Lager;** Czech Dark Lager
- **Strong Lager;** Bock
- **IPA;** Brown IPA
- **Porter;** English Porter
- **Stout;** Foreign Extra Stout
- **Strong Ale;** Old Ale, American Strong Ale, Barley wine

Recommended addition: up to 15%

Enzyme activity: none

Color: 170 – 220 EBC | 64.5 – 83.4 Lovibond



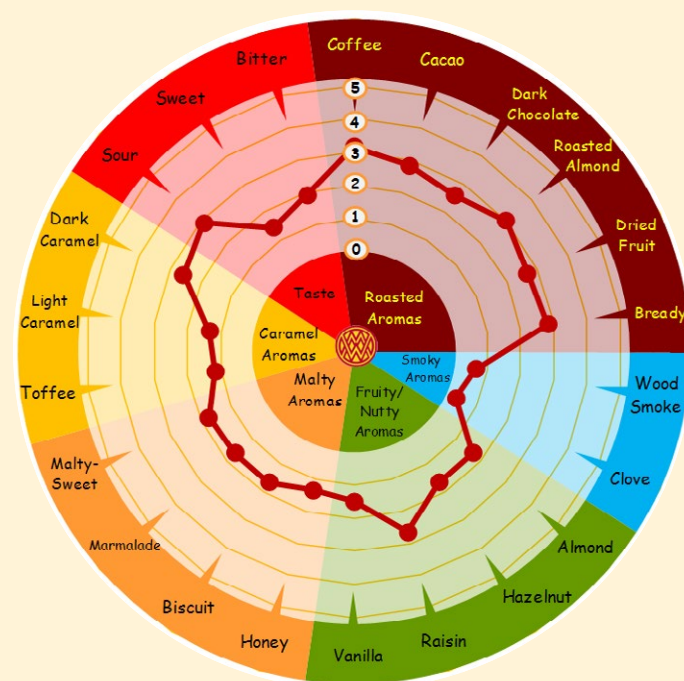
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARABOHEMIAN®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	170	220	EBC
Color (Lovibond)	64.5	83.4	Lovibond



WEYERMANN® CARABELGE®

Made from the finest European quality brewing barley. This golden-brown malt gives the beer a deeper color and rounds off the aroma harmoniously.

Sensory: Notes of caramel, dried fruits and nuts (almonds)

Caramel malt for full-bodied beer styles, typically for:

- **Pale Ale;** Belgian Pale Ale, Trappist Single
- **Golden Ale**
- **Amber Ale;** American Red Ale, Bière de Garde
- **Brown Ale;** British Brown Ale
- **Strong Ale;** Belgian Tripel, Belgian Dark Strong Ale or Quadrupel
- **Sour Ale;** Flanders Red Ale

Recommended addition: up to 30%

Enzyme activity: none

Color: 30 – 35 EBC | 11.8 – 13.6 Lovibond



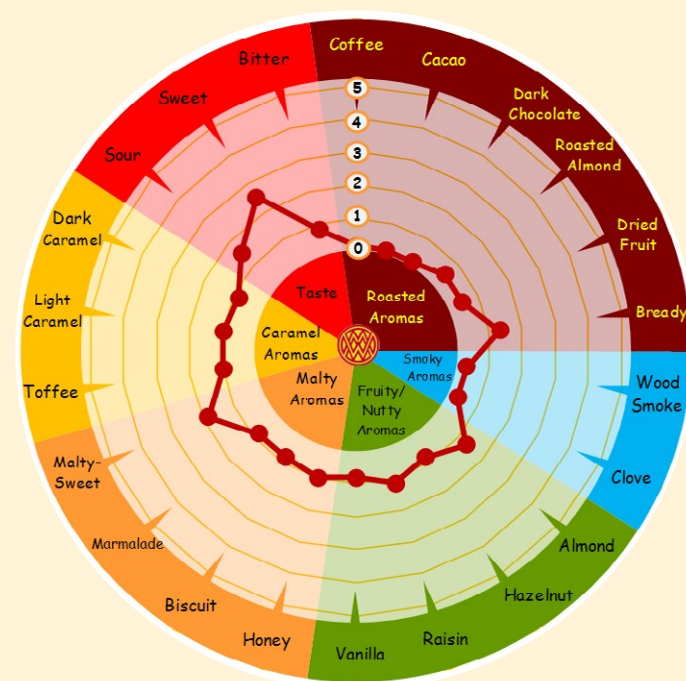
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARABELGE®



Parameter	Minimum	Maximum	Unit
Moisture content		9	%
Extract (dry substance)	74		%
Color (EBC)	30	35	EBC
Color (Lovibond)	11.8	13.6	Lovibond



WEYERMANN® ABBEY MALT® (BISCUIT MALT)

Made from the finest European quality brewing barley. The special manufacturing process creates an extra crunchy malt with a complex aroma profile, which is used to intensify and stabilize the taste in beer. The beer color is enhanced and the malt adds copper-golden shine.

Sensory: complex malt aroma with intense notes of biscuit and honey, nuts and chocolate

Special kiln malt for particularly full-bodied beer styles, typically for:

- **Pale Ale;** Belgian Pale Ale, Belgian Blond Ale, Season, Trappist Single
- **IPA;** Belgian IPA
- **Amber Ale;** Bière de Garde, Belgian Dubbel, Extra Special Bitter
- **Strong Ale;** Belgian Golden Strong Ale, Belgian Tripel, Belgian Dark Strong Ale or Quadrupel, Barley wine
- **Sour Ale;** Flanders Red Ale, Oud Bruin

Recommended addition: up to 50%

Enzyme activity: low

Color: 40 – 50 EBC | 15.5 – 19.3 Lovibond



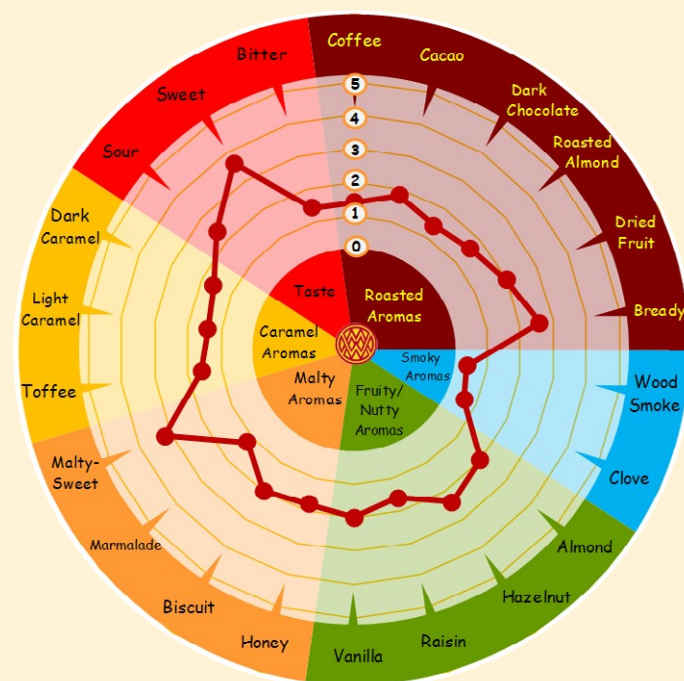
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® ABBEY MALT®



Parameter	Minimum	Maximum	Unit
Moisture content		4.5	%
Extract (dry substance)	75		%
Color (EBC)	40	50	EBC
Color (Lovibond)	15.5	19.3	Lovibond



WEYERMANN® SPECIAL W®

Made from the finest German quality brewing barley. Our special caramelization process achieves a complete transformation within the grain. This dark brown malt offers the most complex aroma spectrum of all Weyermann® caramel malts.

Sensory: notes of raisins, dark caramel, pronounced aromas of nuts, pastries and bread

Special malt for dark, malt-forward beer styles, universally applicable, especially for:

- **Amber Lager**
- **Dark Lager**
- **Pale Ale;** Saison
- **IPA;** Brown IPA, Black Ale, Black IPA
- **Amber Ale;** Belgian Dubbel
- **Brown Ale;** Dark Mild, British Brown Ale, London Brown Ale
- **Strong Ale;** British Strong Ale, Old Ale, English Barley Wine, Belgian Dark Strong Ale or Quadrupel, Imperial Red Ale
- **Porter;** English Porter, American Porter, Brown Porter, Robust Porter, Imperial Porter
- **Stout;** Oatmeal Stout, Foreign Extra Stout, American Stout, Russian Imperial Stout
- **Sour Ale;** Flanders Red Ale, Oud Bruin
- **Wood & Barrel aged beers**

Recommended addition: up to 30%

Enzyme activity: none

Color: 280 – 320 EBC | 106- 121.1 Lovibond



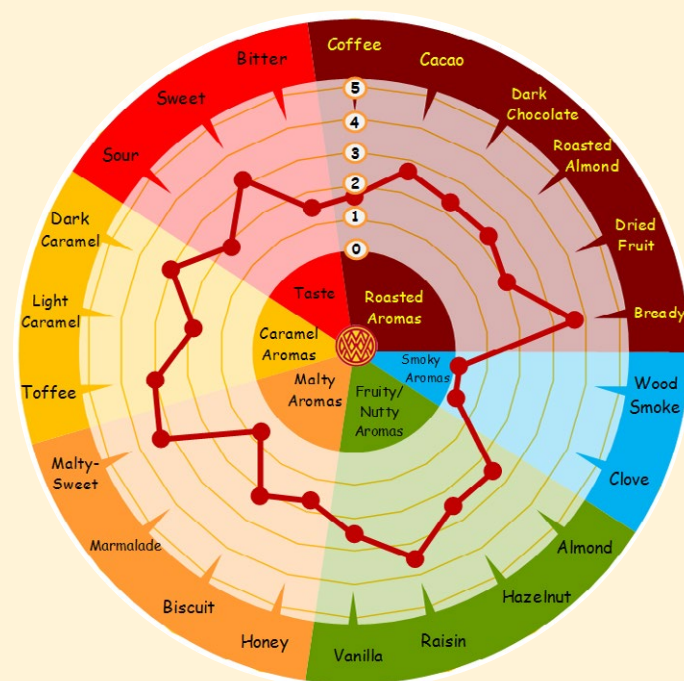
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® SPECIAL W®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	280	320	EBC
Color (Lovibond)	106	121.1	Lovibond

WEYERMANN® CARAFA® TYPE 1

Made from the finest quality brewing barley. Gently roasted, the CARAFA® series of malts is characterized by its high color intensity and unique roasting aromas.

Sensory: finely roasted aromatic; coffee, cocoa and dark chocolate notes.

Special malt for all dark beer styles, typically for:

- **Weissbier;** Dunkel Weizen, Weizenbock
- **German Ale;** Altbier
- **Brown Ale;** British Brown Ale, American Brown Ale
- **Strong Ale;** British Strong Ale
- **Porter;** Pre-Prohibition Porter
- **Stout;** Sweet Stout, Oatmeal Stout, Tropical Stout

Recommended addition: up to 5%

Enzyme activity: none

Color: 800 – 1000 EBC | 302.1 – 377.5 Lovibond



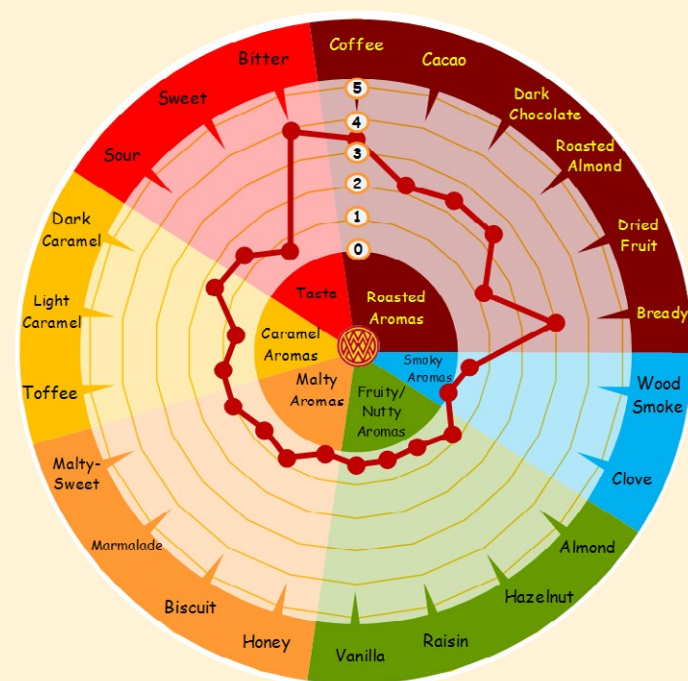
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAFA®



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	800	1000	EBC
Color (Lovibond)	302.1	377.5	Lovibond

WEYERMANN® CARAFA® TYPE 2

Made from the finest German quality brewing barley. Gently roasted, the CARAFA® series of malts is characterized by its high color intensity and unique roasting aromas.

Sensory: roast aromatic; coffee, cocoa and dark chocolate notes

Special malt for all dark beer styles, typically for:

- **Brown Ale;** English Dark Mild Ale
- **Porter;** English Porter
- **Stout;** Irish Stout, Irish Extra Stout, American Stout

Recommended addition: up to 5%

Enzyme activity: none

Color: 1050 – 1250 EBC | 415.2 – 452.9 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

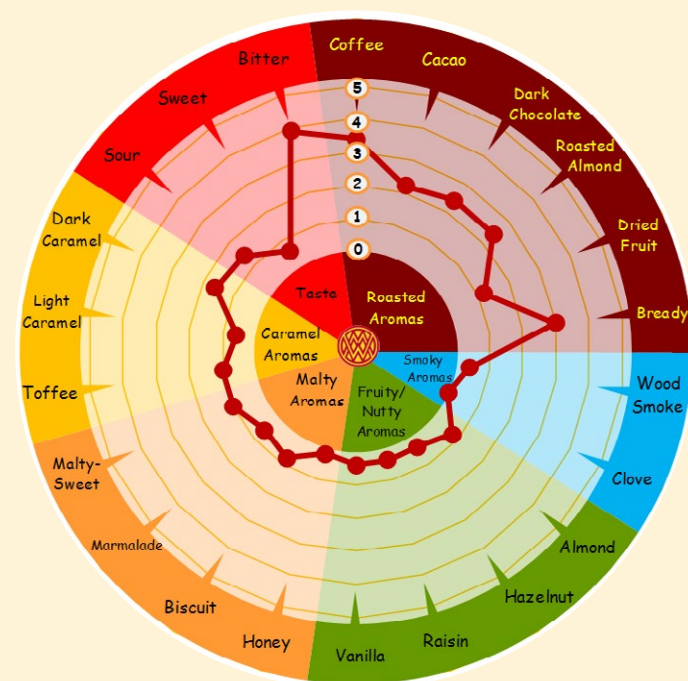
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAFA®



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1050	1250	EBC
Color (Lovibond)	396.3	471.1	Lovibond



WEYERMANN® CARAFA® TYPE 3

Made from the finest German quality brewing barley. Gently roasted, the CARAFA® series of malts is characterized by its high color intensity and unique roasting aromas.

Sensory: intensely roasted aromatic; coffee, cocoa and dark chocolate notes

Special malt for all dark beer styles, typically for:

- **Porter;** American Porter
- **Stout;** Irish Extra Stout, Foreign Extra Stout, Imperial Stout, Russian Imperial Stout
- **Altbier**

Recommended addition: up to 5%

Enzyme activity: none

Color: 1300 – 1500 EBC | 490.6 – 566.0 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAFA®



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1300	1500	EBC
Color (Lovibond)	490.6	566	Lovibond



WEYERMANN® CARAFA® SPECIAL TYPE 1

Made from the finest German quality brewing barley. With our unique manufacturing process for our CARAFA® SPECIAL series, a large portion of the husk of the grain is removed. Together with an adapted roasting program, this results in the finest roasting aroma while minimizing the roasted bitterness.

Sensory: finely roasted aromatic; Coffee, cocoa and dark chocolate notes

Specialty malt for all dark beer styles, typically for:

- **Amber Lager;** Vienna Lager, Smoked beer, Bamberger Maerzen Rauchbier
- **Dark Lager;** International Dark Lager, Munich Dunkel
- **IPA;** Black IPA, Brown IPA, Black Ale
- **Amber Ale;** Altbier, Best Bitter, Strong Bitter, California and Kentucky Common
- **Brown Ale;** Dark Mild
- **Porter;** Pre-Prohibition Porter, Brown Porter, Coconut Porter
- **Stout;** Sweet- Oatmeal- and Tropical-Stout
- **Strong Ale;** English and American Barley wine, Imperial Red Ale
- **Sour Ale;** Oud Bruin
- **Schwarzbier**

Recommended addition: up to 5%
(for special formulations, e.g. Irish Stout, Russian Imperial Stout, higher addition up to 15%% possible)

Enzyme activity: none

Color: 800 – 1000 EBC | 302.1 – 377.5 Lovibond



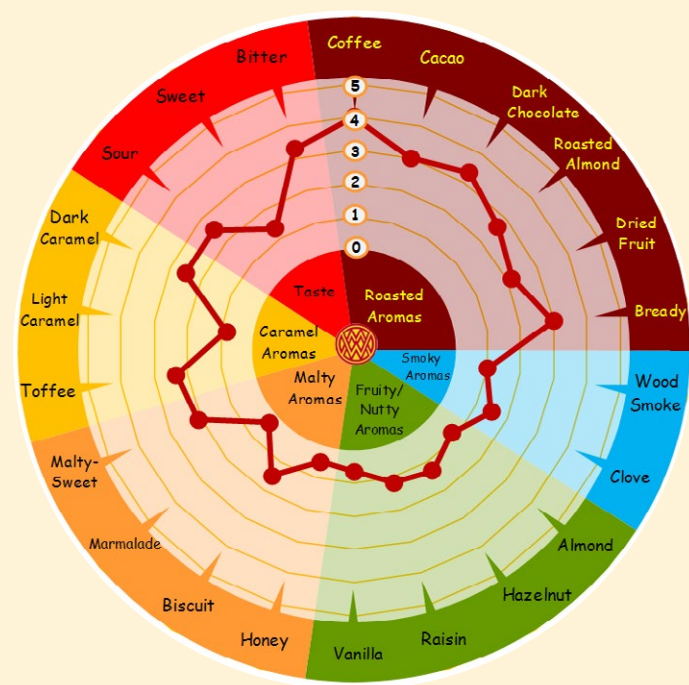
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAFA® SPECIAL



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	800	1000	EBC
Color (Lovibond)	302.1	377.5	Lovibond

WEYERMANN® CARAFA® SPECIAL TYPE 2

Made from the finest German quality brewing barley. With our unique manufacturing process for our CARAFA® SPECIAL series, a large portion of the husk of the grain is removed. Together with an adapted roasting program, this results in the finest roasting aroma while minimizing the roasted bitterness.

Sensory: finely roasted aromatic; coffee, cocoa and dark chocolate notes

Specialty malt for all dark beer styles, typically for

- **Dark Lager;** Czech Dark Lager, Schwarzbier
- **Wheat beer;** Dunkel Weizen, Weizenbock
- **Bock;** Dark Doppelbock, Eisbock
- **Amber Ale;** Extra Special Bitter
- **IPA;** Black IPA, Black Ale
- **Porter;** Baltic Porter
- **Stout;** Irish Stout, Irish Extra Stout, American Stout
- **Strong Ale;** Belgian Dark Strong Ale or Quadrupel
- **Malt Beverage** (nonalcoholic malt beer)

Recommended addition: up to 5%

Can also be used for color correction in light beers with an addition up to 0.5%.

For special recipes with intensive roasting aroma, e.g. Irish Stout, Russian Imperial Stout, higher amounts of up to 15% is possible.

Enzyme activity: none

Color: 1050– 1250 EBC | 415.2 – 452.9 Lovibond



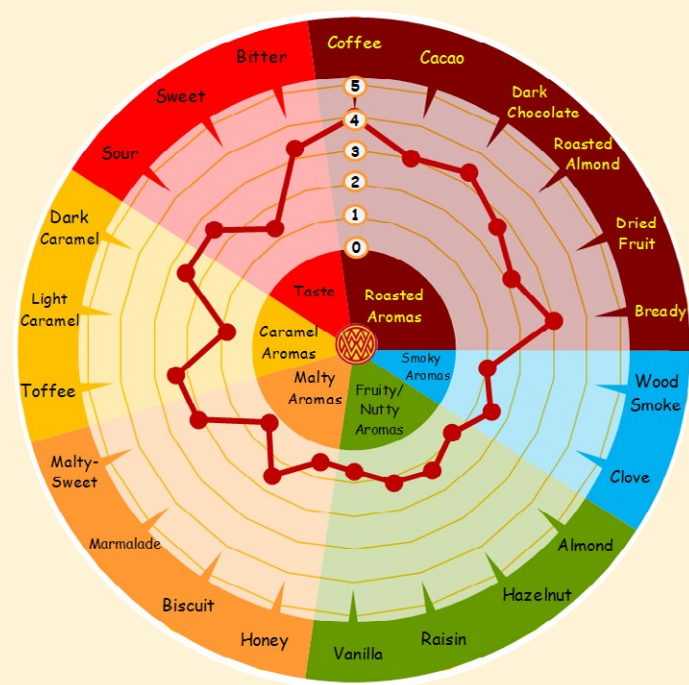
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAFA® SPECIAL



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1050	1250	EBC
Color (Lovibond)	396.3	471.7	Lovibond



WEYERMANN® CARAFA® SPECIAL TYPE 3

Made from the finest German quality brewing barley. With our unique manufacturing process for our CARAFA® SPECIAL series, a large portion of the husk of the grain is removed. Together with an adapted roasting program, this results in the finest roasting aroma while minimizing the roasted bitterness.

Sensory: finely roasted aromatic; coffee, cocoa and dark chocolate notes.

Specialty malt for all dark beer styles, especially typical for

- **German Dark Lager** like Schwarzbier
- **IPA** such as Black IPA, Black Ale
- **Porter** like American Porter, Robust Porter, Imperial Porter, Smoked Porter
- **Stout** like Irish Extra Stout, Foreign Extra Stout, Imperial Stout

Recommended addition: up to 5%

Enzyme activity: none

Color: 1300– 1500 EBC | 490.6 – 566.0 Lovibond



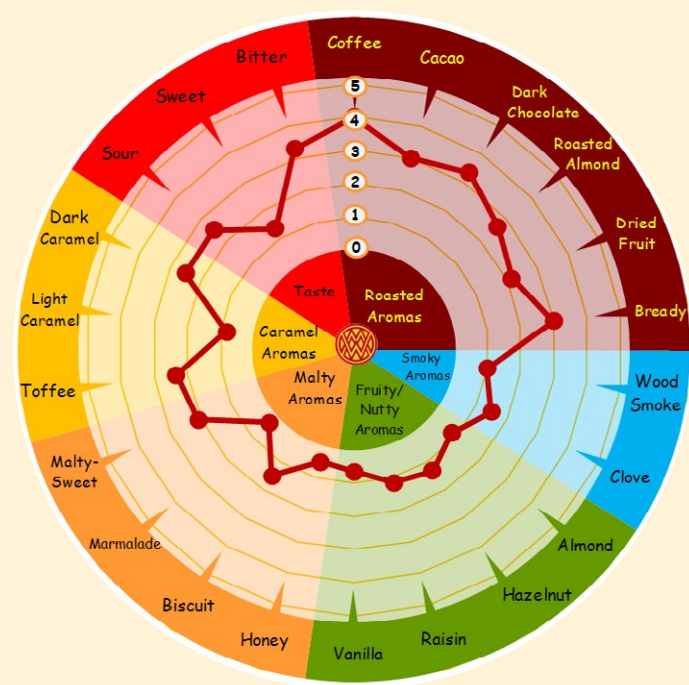
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARAFA® SPECIAL



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1300	1500	EBC
Color (Lovibond)	490.6	566	Lovibond



WEYERMANN® CHOCOLATE WHEAT MALT

Made from the finest German quality wheat. Gently roasted this malt has a high color intensity and aroma.

Sensory: intensive dark chocolate notes, mild-roasted aromatic; coffee and bread notes

Special malt for top-fermented beer styles, typically for:

- **Porter;** Baltic Porter, American Porter, Chocolate Porter, Imperial Porter
- **Stout;** Irish Extra Stout, Foreign Extra Stout, Imperial Stout, Russian Imperial Stout
- **Belgian Strong Ale;** Quadrupel
- **German Ale;** Altbier
- **IPA;** Black IPA
- **Wheat Beer;** Dunkles Weizen, Weizenbock

Recommended addition: up to 5%

Enzyme activity: none

Color: 900 – 1200 EBC | 339.8 – 452.9 Lovibond



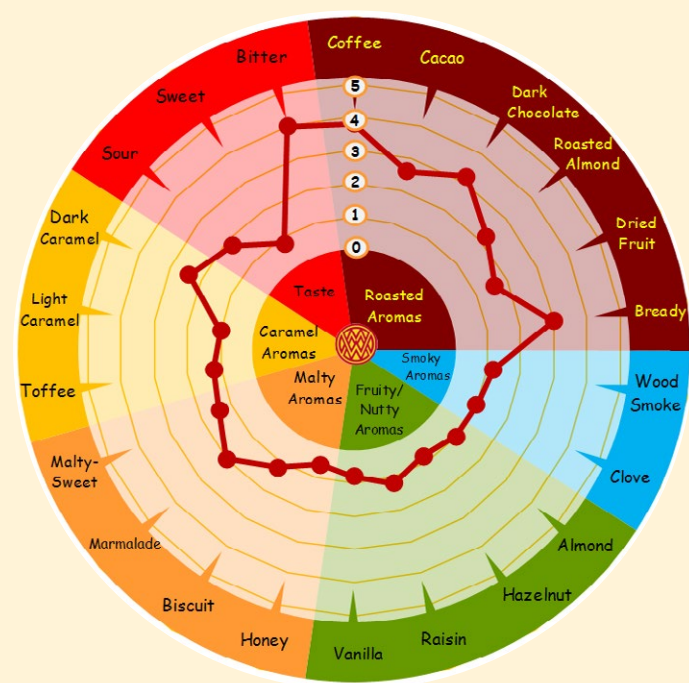
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Chocolate Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	900	1200	EBC
Color (Lovibond)	339.8	452.9	Lovibond

WEYERMANN® CHOCOLATE RYE MALT

Made from the finest German quality rye. Our gentle roasting process gives this dark brown malt a fine yet pronounced roasted aroma.

Sensory: mild coffee, chocolate, nut, nougat and bread notes

Special malt for top-fermented, dark beer styles, typical for:

- **Multigrain Beer**
- **Rye Beers;** Black Rye PA
- **Kwass**
- **Historic Beer;** Sathi
- **Stout;** Russian Imperial Stout
- **Porter;** Chocolate Porter

Recommended addition: up to 5%
(possible for special formulations of higher use)

Color: 400 – 700 EBC | 151.3 – 264.4 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

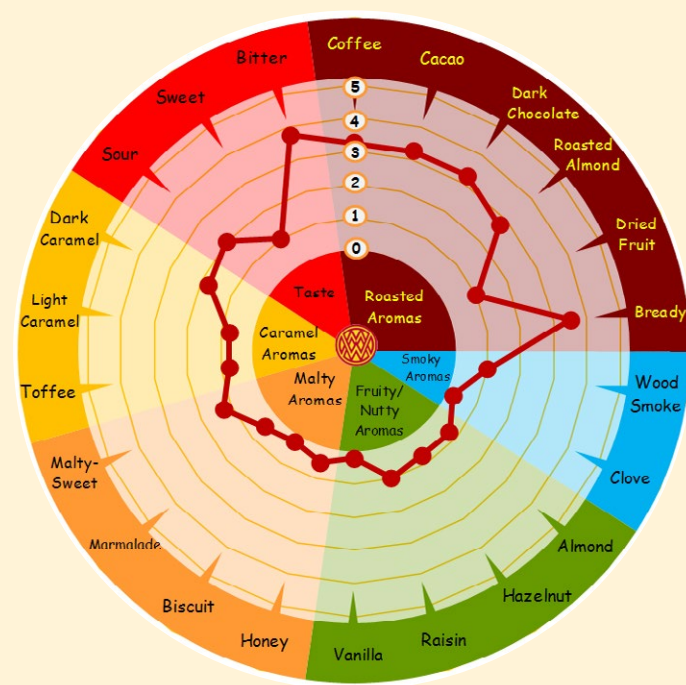
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Chocolate Rye Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	400	700	EBC
Color (Lovibond)	151.3	264.4	Lovibond



WEYERMANN® ROASTED BARLEY

Made from the finest German quality brewing barley. The roasted barley is characterized by intense coloring power and the most intense roasting aroma.

Sensory: typical, intense roasting with coffee notes

Roasted barley for special, dark beer styles, typically for:

- **Amber Ale;** Scottish Light, Heavy and Export, Irish Red Ale
- **Porter;** American Porter, Baltic Porter, Robust Porter, Imperial Porter
- **Stout;** Irish Stout, Irish Extra Stout, Sweet Stout, Tropical Stout, Imperial Stout, Russian Imperial Stout

Recommended addition: up to 5%
(for special beer recipes a higher usage is possible)

Enzyme activity: none

Color: 1000 – 1300 EBC | 377.5 – 490.6 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Roasted Barley



Parameter	Minimum	Maximum	Unit
Moisture content		3.8	%
Extract (dry substance)	65		%
Color (EBC)	1000	1300	EBC
Color (Lovibond)	377.5	490.6	Lovibond



WEYERMANN® DIASTATIC BARLEY MALT

Due to its very high enzyme power, Weyermann® diastatic barley malt is the natural and highly effective enzyme supplier for any application that requires large amounts of amylolytic enzymes.

Sensory: malty sweet with hints of honey

Use:

- Whiskys, grain-based spirits, wheat-based spirits, grain-based Vodka.
- Special applications in the distillery, bakery, flour mills as well as breweries

Rate: up to 60% possible

Enzymatic activity: very high

Color: < 5,0 EBC | 1.4 - 2 Lovibond



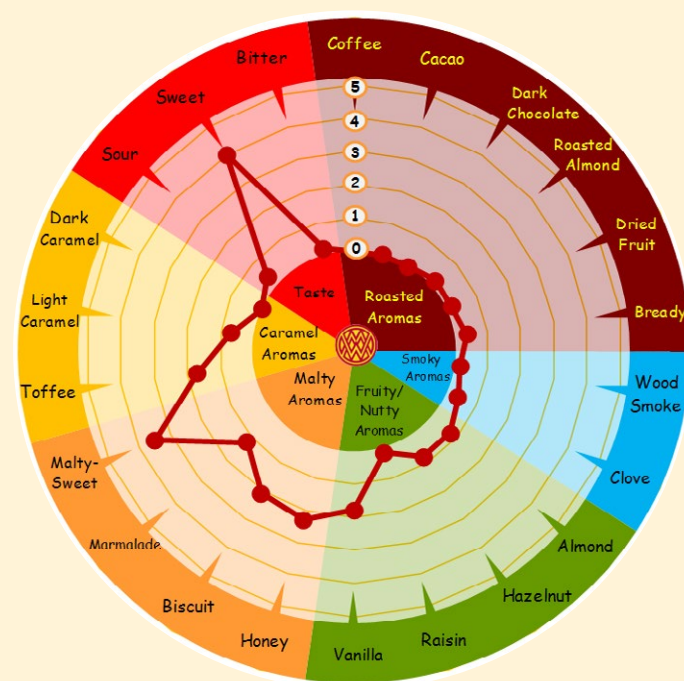
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Diastatic Barley Malt



Parameter	Minimum	Maximum	Unit
Moisture content		7	%
Extract (dry substance)	78		%
Color (EBC)	2.5	4	EBC
Color (Lovibond)	1.4	2	Lovibond
Protein (dry substance)	9	12.5	%
Kolbach Index	38	45	%
Saccharification time		15	min
Viscosity (8.6%)		1.65	m Pa s
Friability	78		%
Glassy Kernels		3	%
Diastatic power	300		WK



WEYERMANN® RYE MALT PALE

Made from the finest German quality rye. Suitable for any pale or bright rye or specialty beers.

Sensory: typical rye aroma, malty-sweet with notes of bread and honey. Rye malt also creates a velvety-soft mouthfeel.

Rye malt for top-fermented beer styles, typically for

- **Pale Ale;** Season, Juicy Pale Ale, Hazy Pale Ale
- **IPA;** Rye IPA, Juicy IPA, Hazy IPA, NEIPA
- **Rye Beer;** German Rye Beer, Sathi
- **Multigrain Beer;** Alternative Grain Beer from Spelt malt and multigrain beer

Recommended addition: up to 60%
(with adapted, intensive mash program)

Enzyme activity: high

Color: 4.0 – 10.0 EBC | 2.0 – 4.2 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

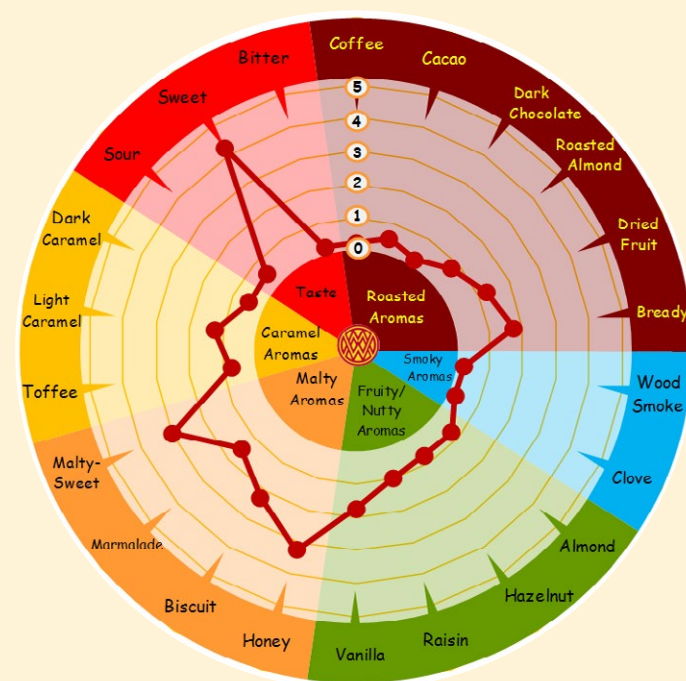
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Rye Malt Pale



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	81		%
Color (EBC)	4	10	EBC
Color (Lovibond)	2	4.2	Lovibond



Made from the finest German quality rye. Due to the special caramelization process, an intense and complex aroma profile is created within this malt.

Sensory: intense aroma of bread, coffee, dark chocolate and dried fruit. Creates a velvety-soft mouthfeel.

Caramel malt for malt-forward, top-fermented beer specialties, typically for:

- **IPA;** Rye IPA, Juicy IPA, Hazy IPA, NEIPA
- **Rye Beer;** German Rye Beer, Roggenbier, Sathi
- **Stout;** Russian Imperial Stout
- **Multigrain Beer**
- **Kwass**

Recommended addition: up to 15%

Enzyme activity: none

Color: 150 – 200 EBC | 57.0 – 75.9 Lovibond



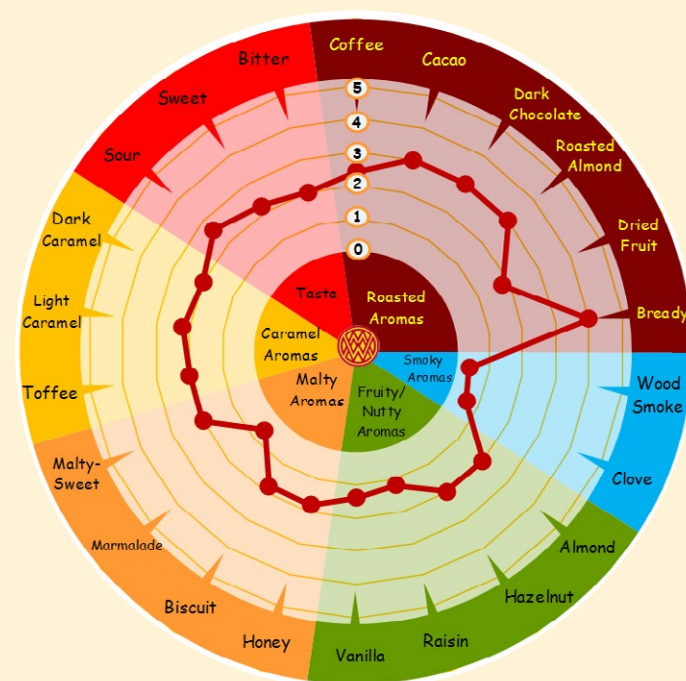
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® CARARYE®



Parameter	Minimum	Maximum	Unit
Moisture content		6.5	%
Extract (dry substance)	74		%
Color (EBC)	150	200	EBC
Color (Lovibond)	57	75.9	Lovibond



WEYERMANN® CHOCOLATE RYE MALT

Made from the finest German quality rye. Our gentle roasting process gives this dark brown malt a fine yet pronounced roasted aroma.

Sensory: mild coffee, chocolate, nut, nougat and bread notes

Special malt for top-fermented, dark beer styles, typical for:

- **Multigrain Beer**
- **Rye Beers;** Black Rye PA
- **Kwass**
- **Historic Beer;** Sathi
- **Stout;** Russian Imperial Stout
- **Porter;** Chocolate Porter

Recommended addition: up to 5%
(possible for special formulations of higher use)

Color: 400 – 700 EBC | 151.3 – 264.4 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

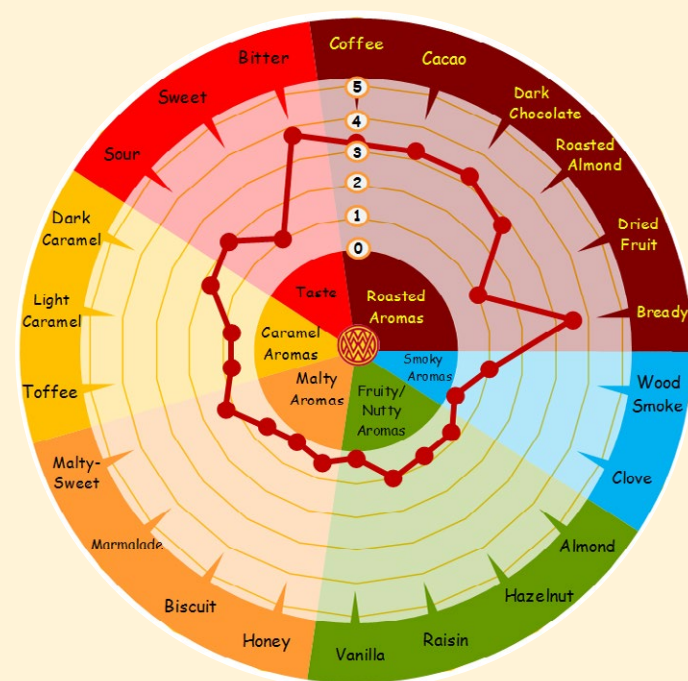
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Chocolate Rye Malt



Parameter	Minimum	Maximum	Unit
Moisture content		4	%
Extract (dry substance)	65		%
Color (EBC)	400	700	EBC
Color (Lovibond)	151.3	264.4	Lovibond



WEYERMANN® SPELT MALT

Made from the finest German quality spelt.

Sensory: Typical malty-sweet with light nut notes

Spelt malt for top-fermented beer styles, typically for

- Special beer
- Top-fermented beer
- Spelt beer
- Multi-grain beer

Recommended addition: up to 60%

Enzyme activity: high

Color: 3.0 – 7.0 EBC | 1.6 – 3.1 Lovibond



Shipping units: 25-kg/55-lb bag, BigBag, bulk

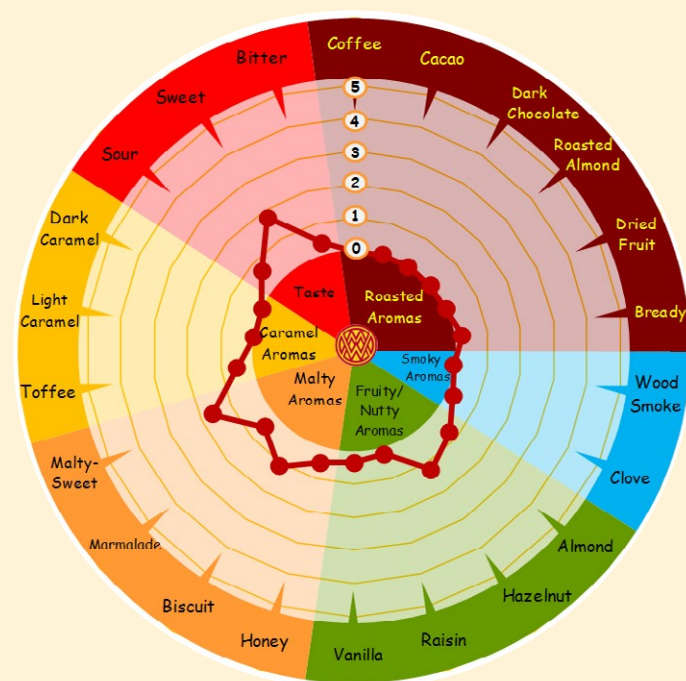
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Spelt Malt



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	79.5		%
Color (EBC)	3	7	EBC
Color (Lovibond)	1.6	3.1	Lovibond
Protein (dry substance)	11	17	%



WEYERMANN® LME SINAMAR®

LME SINAMAR® is a roasted malt beer produced according to the German Purity Law (Reinheitsgebot) and is made entirely from CARAFA® SPECIAL. In order to achieve the high color intensity and extract content, LME Sinamar® is gently concentrated using vacuum at temperatures of 70 – 75 °C.

LME SINAMAR® is de-bittered and filtered by a natural process and therefore does not cause turbidity and is very pH stable. LME Sinamar® does not contain fermentable sugars or alcohol.

The application of LME SINAMAR® is extremely user-friendly: the dosage is possible during the complete brewing process from the brewhouse to the bottling. Use 14 g (11.9 ml) of LME SINAMAR® Color Malt Extract to darken 1 hl of beer or wort by 1 EBC; or use 1.5 oz. (1.25 fl.oz.) to darken 1bbl of beer or wort by 1° Lovibond.

LME SINAMAR® does not have an E number under the EU Labelling Regulation. A declaration as malt extract, barley malt extract or roasted malt extract is enough.

LME SINAMAR® is gluten-free.

LME SINAMAR® is ideal for color correction, color adjustment and color intensification up to +90 EBC in beers.

Enzyme activity: none

Color: 8100 – 8600 EBC | 3054.2 – 3242.7 Lovibond

Shipping units: 5.9-kg, 11.8-kg, 25-kg plastic cans, 1180-kg container

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.

This product is available in organic quality on request.



Parameter	Minimum	Maximum	Unit
Extract		53	GG%/BRIX°
Color (EBC)	8100	8600	EBC
Color (Lovibond)	3054.2	3242.7	Lovibond
Specific weight (ME)	1.13	1.28	kg/l
pH	3.6	4.9	
Viscosity		1000	m PA s

LME Sinamar®, universally applicable, especially for

- **Bottom-fermented beers**
- **Top-fermented beers**
- **Schwarzbier**
- **IPA;** Black IPA
- **Stout**
- **Porter**
- **Malt beverage** (non-alcoholic)
- **Beer made with Carafa® Special 1-3**
- **Amber Lager;** Vienna Lager, Smoked beer, Bamberger Maerzen Rauchbier
- **Dark Lager;** International Dark Lager, Munich Dunkel, Czech Dark Lager, Schwarzbier
- **Bock;** Dark Doppelbock, Eisbock
- **Amber Ale;** Altbier, Best Bitter, Strong Bitter, California and Kentucky Common, Extra Special Bitter
- **Brown Ale;** Dark Mild
- **Strong Ale;** English and American Barley Wine, Imperial Red Ale, Belgian Dark Strong Ale or Quadrupel
- **IPA;** Black IPA, Brown IPA, Black Ale,
- **Sour Ale;** Oud Bruin
- **Porter;** Pre-Prohibition Porter, Brown Porter, Coconut Porter, American Porter, Robust Porter, Imperial Porter, Smoked Porter, Baltic Porter
- **Stout;** Sweet- Oatmeal- and Tropical-Stout, Irish Extra Stout, Foreign Extra Stout, Imperial Stout, Irish Stout, American Stout
- **Wheat beer;** Dunkel Weizen, Weizenbock
- **Malt Beverage** (nonalcoholic malt beer)



WEYERMANN® SOUR WORT

Made from light, non-alcoholic fermented barley malt extract. In addition to the use of Weyermann® Sour malt to adjust the mash pH, the biologically obtained Weyermann® Sour Wort enables the natural pH adjustment of the wort.

Sensory: fine malt aroma and pleasant acidity

Use of Sour Wort: Brewing and beverage industry

Universally applicable for light and dark beer styles for optimizing the wort pH at the end of wort boiling.

The Sour-Wort is also used for the production of particularly acidic beer styles such as:

- **Sour Beer;** Gose, Berliner Weisse Style Beer
- **Non-alcoholic beer**
- **Non-alcoholic malt beverage**

Dosage of Sour Wort:

Mash acidification:

addition of 10 l / 1000 kg malt: 0.1 pH↓

Kettle wort acidification:

addition of 6 l / 1000 kg malt: 0.1 pH↓

Microbiological activity: by manufacturing processes and aseptic filling, there are no living microorganisms in the product.

pH: 2.9 – 3.2

Packaging and storage of Sour Wort: The product is aseptically packed in a bag in a box (16 l, 20 kg). It should be stored cool, dry and protected from extreme heat and cold.

Shelf life (unopened original packaging):

at 4-8 °C 540 days

at 20 °C 360 days



Parameter	MIN	MAX	UNIT
lactic acid	52	58	g/l
pH value	2,9	3,2	
density	1,271	1,317	g/cm³
refraction	58,0	65,0	°Bx



WEYERMANN® BAVARIAN PILSNER

Weyermann® Bavarian Pilsner is an unhopped malt extract with approx. 75% extract, a golden-brown color and a fine, sweet malt aroma.

Weyermann® malt extract Bavarian Pilsner is made from high-quality Weyermann® Pilsner malt and Weyermann® CARAPILS®. For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the typical original gravity wort, the Weyermann® Bavarian Pilsner malt extract corresponds to a traditional German Pilsner in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation adapted to the beer type, various beer styles can be brewed, such as:

- **Pale Lagers;** American (Light) Lager, International Pale Lager, Munich Helles, Festbier, German Leichtbier, Kellerbier (Pale Kellerbier), India Pale Lager
- **Pilsener;** German Pilsener, American Pilsener, Czech Pilsener
- **Strong Lager;** Imperial Pilsener
- **Bock;** Helles Bock, Helles Doppelbock
- **Pale Ale;** Summer Ale
- **IPA;** American IPA, Juicy IPA, Hazy IPA, NEIPA, Double IPA
- **Strong Ale;** Belgian Golden Strong Ale

For Krausen dosage prior to secondary fermentation or for bottle fermentation very well suited.

Also well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort: 10 – 20 EBC | 4.2 – 8.0 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	1.4	kg/l
Wort color (13°P)	10	20	EBC
Wort color (13°P)	4.2	8.0	Lovibond



WEYERMANN® BAVARIAN HEFEWEIZEN

Weyermann® Bavarian Hefeweizen is an unhopped malt extract with approx. 75% extract, a golden-brown color and a fine, sweet malt aroma.

Weyermann® Bavarian Hefeweizen is made from high-quality Weyermann® Wheat malt Pale, Weyermann® Pilsner malt and Weyermann® CARAMELL®.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Bavarian Hefeweizen malt extract corresponds to a traditional German wheat beer in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Wheat beer;** American Wheat Beer, Leichtes Weizen, Weissbier, Hefeweizen, Kristall Weizen, Bernsteinfarbenes Weizen, Dunkel Weizen, Weizenbock, American Wheat Wine, Berliner Weisse, Lambic and Fruit Lambic, Gueuze, Witbier, Gose, Lichtenhainer, Sathi
- **Pale Ale;** Koelsch-style, Blonde Ale, Summer Ale, German Rye Beer, Juicy Pale Ale, Hazy Pale Ale
- **IPA;** White IPA, Juicy IPA, Hazy IPA, NEIPA
- **Strong Ale;** Wheat Wine

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:

10 – 20 EBC | 4.2 – 8 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	1.4	kg/l
Wort color (13°P)	10	20	EBC
Wort color (13°P)	4,2	8	Lovibond



WEYERMANN® BAVARIAN MAIBOCK

Weyermann® Bavarian Maibock is an unhopped malt extract with approx. 75% extract, a golden-brown color and a fine, sweet malt aroma.

Weyermann® malt extract Bavarian Maibock is made from high-quality Weyermann® Vienna malt and a portion of Weyermann® CARAPILS® and Weyermann® CARARED®.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Maibock malt extract corresponds to a traditional German Maibock in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Bock;** Dark Bock, Double Bock
- **Wheat Beer;** Dunkel Weizen, Weizenbock
- **IPA;** Red IPA
- **Amber Ale;** Altbier
- **Strong Ale;** American Barley Wine, Imperial Red Ale

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® SINAMAR®, for more individual recipe creations.

Zugabe: Der gewünschte Stammwürzegehalt kann mittels Verdünnungstabelle mit Brauwasser eingestellt. Weyermann® Malzextrakte sind mit allen Hopfenprodukten kombinierbar. Die Dauer der Würzekochung richtet sich nach den eingesetzten Hopfenprodukten und der gewünschten Bitterkeit. Die Gärung und Lagerung erfolgt entsprechend dem Biertyp.

Color in 13% wort:

20 – 50 EBC | 8.0 – 19.3 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	1.4	kg/l
Wort color (13°P)	20	50	EBC
Wort color (13°P)	8	19.3	Lovibond



WEYERMANN® MUNICH AMBER

Weyermann® Munich Amber is an unhopped malt extract with approx. 75% extract, a golden-brown color and a fine, sweet malt aroma.

Weyermann® Munich Amber is made of high-quality Weyermann® Munich malt.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Munich Amber malt extract corresponds to a traditional German Maerzen beer in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Pale Lager;** India Pale Lager
- **Amber Lager;** International Amber Lager, Czech Amber Lager, Maerzen
- **Dark Lager;** Brown Beer
- **Bock;** Dark Double Bock
- **Pale Ale;** Belgian Pale Ale
- **Amber Ale;** Altbier
- **IPA;** American IPA, Brown IPA

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:

25 – 50 EBC | 9.9 – 19.3 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	1.4	kg/l
Wort color (13°P)	25	50	EBC
Wort color (13°P)	9.9	19.3	Lovibond



WEYERMANN® BAMBERG RAUCH

Weyermann® Bamberg Rauch is an unhopped malt extract with approx. 75% extract, deep brown color and a smoky (beech wood) aroma.

Weyermann® malt extract Bamberg Rauch is made from high-quality Weyermann® beech smoked barley malt and a portion of Weyermann® CARAFA® Special.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Bamberg Rauch malt extract corresponds to a traditional German Rauchbier (smoked beer) in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Smoked beer**
- **Pale Lager** with smoke
- **Amber Lager**; Bamberger Rauchbier, Kellerbier, Bamberger Maerzen Rauchbier
- **Bock**; Rauchbierbock
- **Wheat Beer**; Weissbier, Dunkel Weizen, Weizenbock, Bamberg Wheat smoked beer, Lichtenhainer
- **Strong Ale**; Old Ale, Wheat Wine
- **Porter**; Smoked Porter
- **Specialty beer**; Sathi, Gotlandsdrücke, classic style smoked beer and specialty smoked beer

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:

30 – 90 EBC | 11.8 – 34.4 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	1.4	kg/l
Wort color (13°P)	30	90	EBC
Wort color (13°P)	11.8	34.4	Lovibond



WEYERMANN® MUNICH OCTOBER BEER

Weyermann® Munich October is an unhopped malt extract with approx. 75% extract, dark color and a fine, sweet malt aroma.

Weyermann® Munich October Beer is made from high-quality Weyermann® Vienna malt, Weyermann® Melanoidin malt and Weyermann® CARAMUNICH®.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Munich October malt extract corresponds to a traditional German Festbier in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Pale Lager;** Festbier
- **Amber Lager;** Maerzen, Kellerbier, Braunbier
- **Dark Lager;** International Dark Lager, Munich Dunkel
- **Bock;** Dark Bock, Double Bock
- **Pale Ale;** Session Pale Ale
- **IPA;** Red IPA, Session IPA
- **Amber Ale;** Scottish Light, Irish Red Ale, Belgian Dubbel, Altbier
- **Strong Ale;** English Barley Wine, American Strong Ale, American Barley Wine, Wheat Wine, Imperial Red Ale

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:

35 – 60 EBC | 13.6 – 23.1 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	1.4	kg/l
Wort color (13°P)	35	60	EBC
Wort color (13°P)	13.6	23.1	Lovibond



WEYERMANN® VIENNA RED

Weyermann® Vienna Red is an unhopped malt extract with approx. 75% extract, brown-reddish color and fine, sweet malt aroma.

Weyermann® Vienna Red is made from high-quality Weyermann® Vienna malt, Weyermann® Pilsner malt and Weyermann® Melanoidin malt.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Vienna Red malt extract corresponds to a traditional Austrian Vienna Lager in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Pale Lager;** International Amber Lager, Czech Amber Lager, Festbier, Kellerbier, Dortmunder Export, India Pale Lager
- **Amber Lager;** Vienna Lager, Scandinavian Red, Franconian Rotbier, Maerzen
- **Bock;** Helles Bock, Dark Bock, Double Bock
- **Wheat Beer;** Dunkel Weizen, Weizenbock
- **Pale Ale;** Belgian Pale Ale
- **IPA;** American IPA, Red IPA
- **Amber Ale;** Bière de Garde, Altbier
- **Strong Ale;** American Barley Wine, Imperial Red Ale
- **Sour Ale;** Flanders Red Ale

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Colour in 13% wort:

40 – 60 EBC | 15.5 – 23.1 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	1.4	kg/l
Wort color (13°P)	40	60	EBC
Wort color (13°P)	15.5	23.1	Lovibond



WEYERMANN® BAVARIAN DUNKEL

Weyermann® Bavarian Dunkel is an unhopped malt extract with approx. 75% extract, dark brown color and a fine, sweet malt aroma.

Weyermann® malt extract Bavarian Dunkel is made from high-quality Weyermann® Munich malt, Weyermann® Pilsner Malt and Weyermann® CARAMUNICH®.

For the production, a traditional mash preparation and wort boiling is carried out according to the beer type. The authentic beer wort produced in this way is clarified before evaporation by means of a high-performance centrifuge. After evaporation, an aseptic hot filling takes place in container sizes from 4 kg to 1200 kg.

The desired wort gravity can be achieved by means of dilution with brewing water. Weyermann® dilution guidelines are available below under Downloads.

Weyermann® malt extracts can be combined with all hop products. The duration of the wort boiling depends on the isomerization time of the hop products used and the desired bitterness.

Adjusted to the corresponding wort, the Weyermann® Bavarian Dunkel malt extract corresponds to a traditional German Dark Lager in taste and visual appearance.

Through the individual selection of hops, yeast and fermentation, adapted to the beer type, various beer styles can be brewed, such as:

- **Dark Lager;** Schwarzbier, Munich Dunkel
- **Bock;** Dark Bock, Eisbock, Weizenbock
- **Brown Ale;** English Dark Mild Ale
- **IPA;** Brown IPA, Black IPA
- **Strong Ale;** British Strong Ale
- **Porter;** Coconut Porter, Chocolate Porter, Brown Porter, Robust Porter, Smoked Porter, Imperial Porter
- **Stout;** Irish Stout, Oatmeal Stout, Oyster Stout, Russian Imperial Stout

Very well suited for Krausen dosage prior to secondary fermentation or for bottle fermentation.

Also, very well suited for original gravity correction at the end of wort boiling.

All Weyermann® malt extracts can be combined with each other, as well as with Weyermann® Sinamar®, for more individual recipe creations.

Color in 13% wort:

65 – 85 EBC | 25.0 – 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	1.4	kg/l
Wort color (13°P)	65	85	EBC
Wort color (13°P)	25	32.5	Lovibond