



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® CARAFA® Special Type 2**

**Crop: 2017**

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Produced from quality spring barley. CARAFA SPECIAL® is the de-husked version of CARAFA®. Using our unique process, we remove the husks from carefully selected grains before malting and roasting them. Reduces astringency and bitterness, while adding coffee-brown color, a coffee-like bouquet, darkbeer aroma, as well as body and mouthfeel to finished beer but without introducing harsh flavors. Even small amounts of CARAFA SPECIAL® malts in the grain bill produce dark beers of unusual smoothness and mildness, with a firm, creamy, white head. Flavor: notes of coffee, cocoa and dark chocolate

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**Raw Material:** Malting Barley

**Raw Material Source:** Germany, European Union

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**Ingredients:** Barley  
Water

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**Recommended** Brewery up to [%] (larger charges may be required): 5

**Quantities:** Food Industry as required

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**Beer Style:** Dark Beer; Bock Beer; Stout; "Altbier"; Dark Lagers; Black beer (Schwarzbier); Porter;

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The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods."

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Parameter:	Minimum:	Maximum:	Unit:
Moisture content		3.8	%
Extract (dry substance)	65		%
Color	1100	1200	EBC
Color	413	450	Lovibond

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**Shipping units:** 5-kg/11-lb bag, 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 18 months if unopened.

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## **P r o d u c t   S p e c i f i c a t i o n**

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All of our products and packaging meet the requirements of DIN EN ISO 9001 and the HACCP (Hazard Analyses of Critical Control Points) food safety management system. They also conform to all applicable government food and health regulations that are currently in force. All of our products are in compliance with the German Beer Purity Law.

All Weyermann® products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, and 50/2000, and do not contain any genetically modified raw materials, ingredients, or additives.

All raw materials are meticulously tested for traces of pesticides, mycotoxins, and heavy metals, and meet the requirements of VO (EG) 165/2010 and 396/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Bamberg, 2017-09-29

Andreas Richter (Quality Manager)