



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager  
Brennerstraße 17-19 D-96052 Bamberg, Germany  
phone: +49 (0)951 93220-22 fax: +49 (0)951 93220-922  
email: andreas.richter@weyermann.de homepage: www.weyermannmalt.com



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## Product Specification

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**Product: Weyermann® CARAHELL®**

**Crop: 2017**

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Produced from quality spring barley. Golden-brown, slightly aromatic kernels. Provide finished beer with full, rounded aroma, depth of color, and firm, creamy head. Flavor: malty-sweet; gentle notes of caramel

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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): 30

**Quantities:** Food Industry as required

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**Beer Style:** "Hefe-Weizen"; Ale; Festbiere; Mai-Bock; Light Beer; Bock Beer; Maerzenbier; alcohol-reduced Beer; non-alcoholic Beer; Lager;

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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		9	%
Extract (dry substance)	74		%
Color	20	30	EBC
Color	8.1	11.8	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.

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.

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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 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)