



**WEYERMANN®
SPECIALTY MALTING COMPANY**

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Product Specification

Product: Weyermann® CARAMUNICH® Type 2

Crop: 2017

Produced from quality spring barley. Golden-brown, slightly aromatic kernels. Contributes dark-amber to deep-coppery color to finished beer. Adds mouthfeel as well as rich malt accent to brew. Flavor: intense caramel aroma; notes of biscuit

Raw Material: Malting Barley

Raw Material Source: Germany, European Union

Ingredients: Barley
Water

Recommended Brewery up to [%] (larger charges may be required): 10

Quantities: Food Industry as required

Beer Style: Dark Beer; Festbiere; Light Beer; Nourishing Beer; Bock Beer; Dark Ale; October Beer; Red Ales; Brown Ale;

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

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		6.5	%
Extract (dry substance)	73		%
Color	110	130	EBC
Color	42	49	Lovibond

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)