



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



Product Specification

Product: Weyermann® CARAFA® Special Type 1

Crop: 2016

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

Raw Material: Spring barley

Raw Material Source: Germany, European Union

Ingredients: Barley
Water

Recommended Brewery up to [%] (larger charges may be required): 5
Quantities: Food Industry as required

Beer Style: Porter; Dark Beer; Bock Beer; Stout; "Altbier"; Black beer (Schwarzbier); Dark 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		3.8	%
Extract (dry substance)	65		%
Color	800	1000	EBC
Color	300	375	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.



**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



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

Product: Weyermann® CARAFA® Special Type 1

Crop: 2016

All of our products and packaging meet the requirements of DIN EN ISO 9001:2008 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, 2016-09-27

Andreas Richter (Quality Manager)