



**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® Type 2

Crop: 2016

Produced from quality spring barley. Carefully roasted to add coffee-brown color, espresso-like bouquet, dark-beer aroma, and body to finished beer. Produces opaque beer with mild, but noticeable roasted aftertaste. Flavor: notes of coffee, cocoa, dark chocolate, intense roastiness

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 Lagers; 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 | 1100 | 1200 | EBC |
| Color | 413 | 450 | 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 9001:2008 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.



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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, 2016-09-27

Andreas Richter (Quality Manager)