Art. 051.188.1

https://www.brouwland.com/en/qr/051.188.1

CaraAroma® Weyermann 340-450 EBC 1 kg

Gentle, malty caramel flavours. Enhances mouth feel. Adds deep red colour. Promotes flavour stability. Use up to 15 %. Contains gluten.

Caramel malts
As the word describes: these are caramelised malts often used to increase the mouth feel and body of the beer and to improve the foam stability.

The Malt Aroma Wheel®, a valuable brewery tool for developing and describing beer recipes

The worldwide trend towards ever more specialty beers with character, as well as the growing acceptance of these beers by consumers are the key forces behind the increasing use of specialty malts in the brew houses of large, midsize and small breweries. For this burgeoning market segment, Weyermann® offers the largest spectrum of malt varieties.

The new trends in beer tastes make it the more important for brewers to have a standard vocabulary available with which to communicate the differentiated characteristics of the specialty malts they put into their mashes. To this end, Weyermann® has developed a new tool, the Malt Aroma Wheel®, which aids brewers in the selection and use of their specialty malts. The Malt Aroma Wheel® is a registered trademark of the Weyermann® malting Company of Bamberg, Germany.

Specification

Packing dimensions and weight:

Weight	1.013 kg
Length	23.7 cm
Height	6.2 cm
Width	20.2 cm
EAN code	5420069802530

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