



Art. 051.318.4

<https://www.brouwland.com/en/qr/051.318.4>

Weyermann Carafa® type 1 800-1000 EBC 25 kg

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. Contains gluten.

Flavor: notes of coffee, cocoa, dark chocolate, intense roastiness

Roasted malts

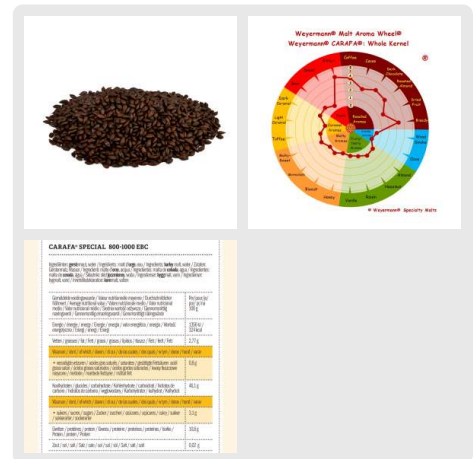
These dark-coloured malts are used in dark beers such as stout, dark abbey beers, etc. They give a nutty to roasted flavour to your beer depending on the amount used.



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.



CARAFA® SPECIAL 800-1000 EBC	
Grain color (EBC)	800-1000
Moisture (%)	10.0
Protein (%)	10.0
Starch (%)	55.0
Diastatic power (D.P.)	150
Phenols (ppm)	100
Acids (ppm)	100
Enzymes (ppm)	100
Gluten (%)	100
Other (ppm)	100

Specification

Packing dimensions and weight:

Weight	25.5 kg
Length	79 cm
Height	12.5 cm
Width	50 cm
EAN code	5420069840792

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