



The 135-year-old malt house of Weyermann® Specialty Malts is a protected historic site. But behind the red-brick turn-of-the-century exterior lies the modernized heart of the world's leading manufacturer of specialty brewing malts. Presided over by Sabine Weyermann, a fourth-generation member of the founding family, and her husband, Thomas Kraus-Weyermann, the company benefits as much from its roots in the past as it does from its modern malting practices.

Weyermann® offers the world's largest malt portfolio, produced entirely in-house, and has become the leading malt supplier to the worldwide craft brew industry. We have been serving the American craft brew industry since 1994 and are now by far the largest supplier of European malt to the United States! Weyermann® Specialty Malts are also the freshest European malts available in the U.S. market, due to the high constant number of containers that are being shipped to the U.S. every day from Bamberg. All our malts are guaranteed by the unique and infinite Weyermann® Quality Malt Pipeline: Weyermann® Unparalleled Know-How → Dependable, Top-Quality Raw Materials Sourcing → Quality-Controlled Batch Processing → Ample Production Capacity for In-Stock Availability → Professional Logistics for Optimal Shipping Conditions. Look to us as your partner in all malt matters, including expert international recipe developments and expert advice from more than 20 certified brewmasters. To learn more about the many ways in which Weyermann® malt can add character to your beers, visit our website at [www.weyer mann malt.com](http://www.weyer mann malt.com).

Bavarian Line	Color °L	Flavor	Usage Rate %
Weyermann® Extra Pale Premium Pilsner Malt	1.2-1.4	Malty-sweet, gentle notes of honey	to 100
* Weyermann® Pilsner Malt	1.5-2.2	Malty-sweet, gentle notes of honey	to 100
* Weyermann® Vienna Malt	2.8-3.9	Malty-sweet, gentle notes of honey, nuts (almond, hazelnut)	to 100
* Weyermann® Munich Malt Type 1	5.1-7.0	Rich malt aromas, notes of light caramel, honey, bread	to 100
* Weyermann® Munich Malt Type 2	8.0-9.9	Rich malt aromas, notes of light caramel, honey, bread	to 100
Weyermann® Melanoidin Malt	23-31	Intense maltiness, notes of honey, biscuit	to 30
* Weyermann® Pale Wheat Malt	1.7-2.4	Notes of bread, nuts, biscuit, toffee and light caramel	to 80
Weyermann® Dark Wheat Malt	6.2-8.1	Notes of bread, nuts, biscuit, honey, toffee, caramel	to 70
* Weyermann® Rye Malt	2.0-4.3	Strong emphasis on typical rye aromas; malty-sweet; notes of bread, honey	to 50
* Weyermann® Spelt Malt	1.7-3.2	Strong emphasis on typical spelt aromas; soft malty notes; gentle notes of hazelnut, biscuit	to 100
American/English Line	Color °L	Flavor	Usage Rate %
* Weyermann® Pale Ale Malt	2.6-3.4	Notes of bread, dried fruits, honey	to 100
Barke® Line	Color °L	Flavor	Usage Rate %
Weyermann® Barke® Pilsner Malt	1.5-2.2	Intense malt aromas	to 100
Weyermann® Barke® Vienna Malt	2.8-3.9	Intensely malty-sweet; gentle notes of honey, nuts	to 100
Weyermann® Barke® Munich Malt	6.9-8.8	Rich malt aromas; notes of honey, biscuit	to 100
Belgian Line	Color °L	Flavor	Usage Rate %
Weyermann® CARABELGE®	11.8-13.7	Notes of dried fruits, caramel, nuts (almonds)	to 30
Weyermann® Abbey Malt®	16-19	Intense malt aromas, notes of honey, nuts, chocolate	to 50
Weyermann® Special W®	106-121	Notes of nuts, raisins, dark caramel, bread	to 30
Bohemian Line	Color °L	Flavor	Usage Rate %
Weyermann® Bohemian Pilsner Malt	1.7-2.4	Characteristic brewing malt with intense malt aromas; malty-sweet	to 100
Weyermann® Floor-Malted Bohemian Pilsner Malt	1.6-2.3	Produces authentic traditional Bohemian-style malt flavors and aromas; intense malt aromas; notes of honey, biscuit	to 100
Weyermann® Floor-Malted Bohemian Dark Malt	5.1-8.1	Characteristic brewing malt with intensely earthy malt aromas, malty-sweet; notes of biscuit, bread	to 100
Weyermann® Floor-Malted Bohemian Wheat Malt	1.6-2.5	Characteristic brewing malt with intense, but soft wheat malt aromatics, creamy mouthfeel; notes of biscuit, nuts, toffee	to 70
Weyermann® CARABOHEMIAN®	64-83	Intense caramel aroma, notes of bread, dark caramel, toffee	to 20
Caramel Line	Color °L	Flavor	Usage Rate %
* Weyermann® CARAFOAM®	1.5-2.9	Malty-sweet, gentle notes of caramel	to 40
* Weyermann® CARAHELL®	8.1-11.8	Malty-sweet, gentle notes of caramel	to 30
Weyermann® CARABELGE®	11.8-13.7	Notes of caramel, dried fruits, nuts (almonds)	to 30
* Weyermann® CARARED®	16-23	Malty-sweet, notes of caramel, honey and biscuit	to 25
Weyermann® CARAAMBER®	23-31	Notes of toffee, caramel and bread	to 20
Weyermann® CARAWHEAT®	42-53	Aroma enhancer, mild notes of caramel, almonds, biscuit; bread aroma	to 15
Weyermann® CARAMUNICH® Type 1	31-38	Intense caramel aroma; notes of biscuit	to 20
* Weyermann® CARAMUNICH® Type 2	42-49	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARAMUNICH® Type 3	53-60.5	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARARYE®	57-76	Typical rye aromas, intense aroma of bread, coffee, dark chocolate, dried fruit	to 15
Weyermann® CARABOHEMIAN®	64-83	Notes of bread, dark caramel, toffee	to 20
* Weyermann® CARAAROMA®	132-169	Notes of roasted nuts, dark caramel, dried fruit	to 20

Roasted Line	Color °L	Flavor	Usage Rate %
Weyermann® CARAFA® Type 1	300-375	Notes of coffee, cocoa, dark chocolate, intense roastiness	to 5
* Weyermann® CARAFA® Type 2	413-450	Notes of coffee, cocoa, dark chocolate, intense roastiness	to 5
Weyermann® CARAFA® Type 3	488-563	Intense notes of coffee, cocoa, dark chocolate, intense roastiness	to 5
Weyermann® CARAFA® Special Type 1 (dehusked)	300-375	Notes of coffee, cocoa, dark chocolate, light bitterness	to 5
Weyermann® CARAFA® Special Type 2 (dehusked)	413-450	Notes of coffee, cocoa, dark chocolate, light bitterness	to 5
Weyermann® CARAFA® Special Type 3 (dehusked)	488-563	Notes of coffee, cocoa, dark chocolate, light bitterness	to 5
Weyermann® Roasted Barley, unmalted	375-450	Typical roasty aroma; notes of coffee, cocoa	to 5
* Weyermann® Chocolate Wheat Malt	338-451	Mild roasty aroma, notes of coffee, dark chocolate, bread	to 5
Weyermann® Roasted Wheat, unmalted	388-451	Typical soft roasty aroma; notes of chocolate	to 5
* Weyermann® Chocolate Rye Malt	188-300	Mild notes of coffee, chocolate, nuts, bread	to 5
Weyermann® Roasted Rye, unmalted	188-300	Typical roasty aroma; bread, notes of dark chocolate	to 5
Weyermann® Chocolate Spelt Malt	170-240	Intense roast aromas, intense notes of coffee, chocolate	to 5

Smoked Line	Color °L	Flavor	Usage Rate %
Weyermann® Beech Smoked Barley Malt	2.1-3.6	Characteristic, well-rounded aroma of beech wood smoke; malty-sweet; notes of vanilla, honey	to 100
Weyermann® Oak Smoked Wheat Malt	2.1-2.8	Mild, delicate, and well-rounded aroma of oak smoke; malty-sweet; notes of vanilla, honey	to 100

Specialty Line	Color °L	Flavor	Usage Rate %
Weyermann® Acidulated Malt	1.7-2.8	Fruity and sour	to 10

Distillers Line	Color °L	Flavor	Usage Rate %
* Weyermann® Distillers Wheat Malt	1.7-2.4	Enzyme rich distilling malt; malty-sweet	to 100
* Weyermann® Distillers Barley Malt	1.5-2.1	Enzyme rich distilling malt; malty-sweet	to 100
Weyermann® Beech Smoked Barley Malt	2.1-3.6	Characteristic, well-rounded aroma of beech wood smoke; malty-sweet; notes of vanilla, honey	to 100
Weyermann® Oak Smoked Wheat Malt	2.1-2.8	Mild, delicate, and well-rounded aroma of oak smoke; malty-sweet; notes of vanilla, honey	to 100
* Weyermann® Spelt Malt	1.7-3.2	Strong emphasis on typical spelt aromas; soft malty notes; gentle notes of hazelnut, biscuit	to 100
* Weyermann® Rye Malt	2.0-4.3	Strong emphasis on typical rye aromas, malty-sweet, notes of bread, honey	to 100
* Weyermann® Munich Malt Type 1	5.1-7.0	Rich malt aromas, notes of light caramel, honey, bread	to 100
* Weyermann® Munich Malt Type 2	8.0-9.9	Rich malt aromas, notes of light caramel, honey, bread	to 100
Weyermann® CARABELGE®	11.8-13.7	Notes of dried fruits, caramel, nuts (almonds)	to 30
Weyermann® Abbey Malt®	16-19	Intense malt aromas, notes of honey, nuts, chocolate	to 50
* Weyermann® CARARED®	16-23	Malty-sweet, notes of caramel, honey and biscuit	to 25
* Weyermann® Melanoidin Malt	23-31	Intense maltiness, notes of honey, biscuit	to 30
Weyermann® CARAMUNICH® Type 1	31-38	Intense caramel aroma; notes of biscuit	to 20
* Weyermann® CARAMUNICH® Type 2	42-49	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARAMUNICH® Type 3	53-60.5	Intense caramel aroma; notes of biscuit	to 20
Weyermann® CARAWHEAT®	42-53	Aroma enhancer, mild notes of caramel, almonds, biscuit; bread, toffee	to 30
Weyermann® CARARYE®	57-76	Typical rye aromas, intense aroma of bread, coffee, dark chocolate, dried fruit	to 15
Weyermann® Special W®	106-121	Notes of nuts, raisins, dark caramel, bread	to 30
* Weyermann® CARAAROMA®	132-169	Notes of roasted nuts, dark caramel, dried fruit	to 30
* Weyermann® CARAFA® Special Type 3 (dehusked)	488-563	Notes of coffee, cocoa, dark chocolate, light bitterness	to 10
Weyermann® Floor-Malted Bohemian Pilsner Malt	1.6-2.3	Produces authentic traditional Bohemian-style malt flavors and aromas; intense malt aromas; notes of honey, biscuit	to 100
Weyermann® Floor-Malted Bohemian Dark Malt	5.1-8.1	Characteristic destilling malt with intensely earthy malt aromas, malty-sweet; notes of biscuit, bread	to 100
Weyermann® Floor-Malted Bohemian Wheat Malt	1.6-2.5	Characteristic destilling malt with intense, but soft wheat malt aromatics, creamy mouthfeel; notes of biscuit, nuts, toffee	to 100
Weyermann® CARABOHEMIAN®	64-83	Intense caramel aroma, notes of bread, dark caramel, toffee	to 30

Extract Line	Color °L	Extract Max [Weight-%/BRIX]	Flavor
Weyermann® SINAMAR®	3040-3200	53.0	Intense notes of coffee, cocoa, dark chocolate, mild roastiness
Weyermann® Certified Organic SINAMAR®	3040-3200	53.0	Intense notes of coffee, cocoa, dark chocolate, mild roastiness

\*We are able to custom-produce any of our malts from 100% organically certified raw materials, certified organic by BCS (DE-ÖKO-001)

Weyermann®, Abbey Malt®, Special W®, CARABELGE®, CARABOHEMIAN®, CARAFOAM®, CARAHELL®, CARARED®, CARAAMBER®, CARAWHEAT®, CARAMUNICH®, CARARYE®, CARAAROMA®, CARAFA® and SINAMAR® are registered trademarks of the Weyermann® Specialty Malting Company, Bamberg