



**WEYERMANN® ROASTED BARLEY**

**M**ade from the finest German quality brewing barley. The roasted barley is characterized by intense coloring power and the most intense roasting aroma.

**Sensory:** typical, intense roasting with coffee notes

**Roasted barley for special, dark beer styles, typically for:**

- **Amber Ale;** Scottish Light, Heavy and Export, Irish Red Ale
- **Porter;** American Porter, Baltic Porter, Robust Porter, Imperial Porter
- **Stout;** Irish Stout, Irish Extra Stout, Sweet Stout, Tropical Stout, Imperial Stout, Russian Imperial Stout

**Recommended addition:** up to 5% (for special beer recipes a higher usage is possible)

**Enzyme activity:** none

**Color:** 1000 – 1300 EBC | 377.5 – 490.6 Lovibond

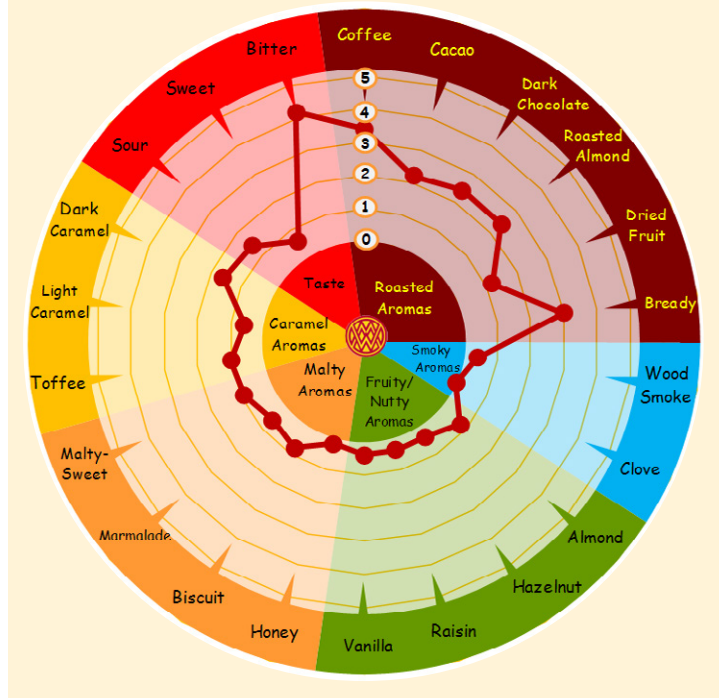


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

**WEYERMANN® MALT AROMA WHEEL® WORT**

Weyermann® Roasted Barley



| Parameter               | Minimum | Maximum | Unit     |
|-------------------------|---------|---------|----------|
| Moisture content        |         | 3.8     | %        |
| Extract (dry substance) | 65      |         | %        |
| Color (EBC)             | 1000    | 1300    | EBC      |
| Color (Lovibond)        | 377.5   | 490.6   | Lovibond |