

Product	EBC	Lovibond	Use	Rate	Result
CaraPils	2.5 – 6.5	1.5 – 2.9	<ul style="list-style-type: none"> • Pilsner • "Lagerbier" • Alcohol-reduced Beer • Light Beer • Bock Beer 	5 to 10% Up to 40%	<ul style="list-style-type: none"> • foam improvement • improved head retention • fuller body
Wheat Pale	3.0 – 5.0	1.7 – 2.4	<ul style="list-style-type: none"> • Wheat Beer • "Hefe-Weizen" • "Kölsch" • "Altbier" • top fermented "Schankbier" • Light Beer • alcohol-reduced Beer • non-alcoholic Beer • Ales 	Up to 80%	<ul style="list-style-type: none"> • typical top-fermented aroma • a slimmer, more sprightly beer • produces superb wheat beers with aromas appropriate for styles
Rye	4.0 – 10.0	2.0 – 4.3	<ul style="list-style-type: none"> • Seasonal Beer • Rye Ale • Rye Lager • Top-fermented rye beers 	50%	<ul style="list-style-type: none"> • typical top-fermented rye flavored beers
CaraHell	20 – 30	8.1 – 11.8	<ul style="list-style-type: none"> • "Hefe-Weizen" • Pale Ale • Golden Ale • October Beer • Nourishing Beer • "Maibock" 	10 to 15%	<ul style="list-style-type: none"> • fuller body • improved aroma • good effect on beer foam • full, round flavor • deep saturated color
			<ul style="list-style-type: none"> • "Schankbier" • Light Beer • alcohol-reduced Beer • non-alcoholic Beer 	Up to 30%	

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CaraBelge	30 – 35	11.8 – 13.7	<ul style="list-style-type: none"> • Belgian Specialty Beers • Belgian "Blonde" Beers • Belgian "Bruin" (Brown) Beers • Belgian Amber Beers • Tripel • Dubbel 	Up to 30%	<ul style="list-style-type: none"> • mild, restrained notes of caramel • honey-colored hue
Abbey Malt	40 – 50	16 – 19	<ul style="list-style-type: none"> • Traditional Abbey Ales • Trappist Ales • Belgian Specialty Beers • Belgian "Blonde" Beers • Belgian "Bruin" (Brown) Beers • Fest-Beers • Belgian Amber Beers • Belgian Ales • Faro • Fruit Beers 	Up to 50%	<ul style="list-style-type: none"> • highly friable base malt • pronounced maltiness • honey notes
CaraRed	40 – 60	16 – 23	<ul style="list-style-type: none"> • Red Ale • Red Lager • Scottish Ale • Amber Wheat • Bock Beer • Brown Ale • Alt Beer 	Up to 25%	<ul style="list-style-type: none"> • fuller body • improved malt aroma • deep saturated color • red color
Melanoidin	60 – 80	23 – 31	<ul style="list-style-type: none"> • Amber Lager • Dark Lager, Ale • Scottish Ale • Amber Ale • Red Ale • Red Colored Beer • Munich "Salvator" • Wheat Beer 	Up to 20%	<ul style="list-style-type: none"> • improved flavor stability, fullness and rounding of the beer color • improved red color of beer

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CaraMunich T1	80 – 100	31 – 38	<ul style="list-style-type: none"> • October Beer • "Bockbier" • Dark Beer • Porter • Stout • Malt Beer • Nourishing Beer • "Schankbier" • Red Ale • Brown Ale • Malt-Liquor • Amber 	5 to 10% for dark beer 1 to 5% for light beer, pale ale	<ul style="list-style-type: none"> • increased fullness • heightened malt aroma • full, round flavour • deep, saturated color
CaraWheat	100 – 140	42 – 53	<ul style="list-style-type: none"> • Dark Ale • "Hefe-Weizen" • "Dunkel-Weizen" • top-fermented Beer 	Up to 15%	<ul style="list-style-type: none"> • promoted fullness • emphasized typical wheat malt aroma • enhanced color
CaraBohemian	170 – 220	64 – 83	<ul style="list-style-type: none"> • Bohemian Lagers • Bohemian Dark Lagers • Bohemian Bock Beers • Bohemian Specialty Beers • Porter • Stout • Ales • Bock Beers • October Beers 	Up to 15%	<ul style="list-style-type: none"> • intensified caramel aroma • fuller body
CaraAroma	350 – 450	115 – 150	<ul style="list-style-type: none"> • Amber Ale • Dunkel Lager • Dark Ale • Stout • Porter • Bock Beer 	Up to 15%	<ul style="list-style-type: none"> • fuller body • improved malt aroma • deep, saturated color • red color
Roasted Barley	1000 – 1300	375 – 450	<ul style="list-style-type: none"> • Stout • Dark Beer 	Up to 10%	<ul style="list-style-type: none"> • typical roasty aroma

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CaraFa T2	1100 – 1200	413 – 450	<ul style="list-style-type: none"> • Dark Beer • "Salvator Bockbier" • Stout • Porter • Alt Beer • "Bockbier" • "Schwarzbier" 	1 to 5%	<ul style="list-style-type: none"> • deeper aroma of dark beers as well as beer color

Data sources: <http://www.weyermannmalt.com>

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