



**WEYERMANN®
SPECIALTY MALTING COMPANY**

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Product Specification

Product: Weyermann® Bamberg Rauch Liquid Malt Extract

Crop: 2017

Weyermann® Bamberg Rauch LME is the perfect extract for the traditional Bamberg-style Rauchbier, a brown, smoky lager (Rauch means "smoke" in German). Weyermann® Bamberg Rauch is unhopped. It is produced entirely from a decoction-mash of Weyermann® Beech Smoked Barley Malt and CARAFA® Special®. Weyermann® Bamberg Rauch is characterized by a perfect balance between beech-wood smoke flavors and malty sweetness.

Raw Material: Spring barley

Raw Material Source: Germany

Ingredients: Barley malt
Water

Recommended Brewery

Quantities: Food Industry as required

Beer Style: Smoked Beer;

The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods."

| Parameter: | Minimum: | Maximum: | Unit: |
|----------------------|----------|----------|-----------|
| Extract | 72 | 79 | GG%/BRIX° |
| Specific weight (ME) | 1.35 | 1.4 | g/ml |
| Specific weight (ME) | 1.35 | 1.4 | OG |
| Wort color (13°P) | 30 | 90 | EBC |
| Wort color (13°P) | 11.8 | 34 | Lovibond |

Shipping units: 4-kg, 10-kg, 28-kg

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 18 months if unopened.



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P r o d u c t S p e c i f i c a t i o n

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All of our products and packaging meet the requirements of DIN EN ISO 9001 and the HACCP (Hazard Analyses of Critical Control Points) food safety management system. They also conform to all applicable government food and health regulations that are currently in force. All of our products are in compliance with the German Beer Purity Law.

All Weyermann® products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, and 50/2000, and do not contain any genetically modified raw materials, ingredients, or additives.

All raw materials are meticulously tested for traces of pesticides, mycotoxins, and heavy metals, and meet the requirements of VO (EG) 165/2010 and 396/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Bamberg, 2017-09-29

Andreas Richter (Quality Manager)