



**WEYERMANN®
SPECIALTY MALTING COMPANY**

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Product Specification

Product: Weyermann® Bavarian Hefeweizen Liquid Malt Extract

Crop: 2017

Weyermann® Bavarian Hefeweizen LME is the perfect extract for the traditional pale wheat ales Bavaria, the Weizenbiers. This LME is unhopped. It is produced entirely from a decoction mash of Weyermann® Pale Wheat Malt, Weyermann® Pilsner Malt and Weyermann® CARAHELL®. Weyermann® Bavarian Hefeweizen LME is strongly malty and imparts typical wheat flavors to the brew.

Raw Material: Barley and wheat

Raw Material Source: Germany

Ingredients: Barley malt
Wheat malt
Water

Recommended Brewery

Quantities: Food Industry as required

Beer Style: Wheat Beer; Ale; "Hefe-Weizen";

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)	20	25	EBC
Wort color (13°P)	8.1	9.9	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)