



WEYERMANN®
SPECIALTY MALTING COMPANY

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Product Specification

Product: Weyermann® Munich Malt Type 2

Crop: 2017

Produced from quality two-row spring barley. Imparts strongly malty notes to finished beer.
Intended mainly for dark ales and lagers. Flavor: rich malt aroma, notes of light caramel, honey and bread

Raw Material: Two-row spring barley

Raw Material Source: Germany, Bohemia

Ingredients: Barley
Water

Recommended Brewery up to [%]: 100

Quantities: Food Industry as required

Beer Style: Dark Beer; Dubbel; Festbiere; Stout; Bock Beer; October Beer; Maerzenbier;

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:
Moisture content		4	%
Extract (dry substance)	78		%
Color	20	25	EBC
Color	8	9.9	Lovibond
Protein (dry substance)	9.5	12.5	%
Kolbach Index	38	47	%
Hartong Index 45°C	35	46	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%

Shipping units: 5-kg/11-lb bag, 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk



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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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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.

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)