



**WEYERMANN®
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49 (0)951 93220-22 fax: +49 (0)951 93220-922
email: andreas.richter@weyermann.de homepage: www.weyermannmalt.com



Product Specification

Product: Weyermann® Organic Pale Ale Malt

Crop: 2017

Produced from quality two-row spring barley from certified organic cultivation. Provides excellent body and pale color. Processed specifically for "English" characteristics. Highly modified for use with both single- or multi-step infusion. Perfect foundation grist for all ales, but yields great results in lager-making, too. Low protein and glucan levels for easy lautering and high extract efficiency. Provides excellent body, pale color, and complex maltiness to finished brew. Flavor: notes of bread, dried fruits and honey

Raw Material: Certified organic two-row spring barley

Raw Material Source: Germany

Ingredients: Certified organic barley
Water

Recommended Brewery up to [%]: 100

Quantities: Food Industry as required

Beer Style: Ale; Stout; Porter; all other beer types;

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		4.5	%
Extract (dry substance)	79		%
Color	5.5	7.5	EBC
Color	2.6	3.4	Lovibond
Boiled wort color	7	9	EBC
Boiled wort color	3.2	3.9	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	37	43	%
Hartong Index 45°C	36	42	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s



**WEYERMANN®
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49 (0)951 93220-22 fax: +49 (0)951 93220-922
email: andreas.richter@weyermann.de homepage: www.weyermannmalt.com



Product Specification

Product: Weyermann® Organic Pale Ale Malt

Crop: 2017

Friability	78		%
Glassy Kernels		3	%

Shipping units: 5-kg/11-lb bag, 25-kg/55-lb bag, 50-kg/110-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 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).

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) Nr. 834/2007; and the implementation of this ecological standard is in compliance with regulation VO (EG) Nr. 889/2008. Weyermann® is certified by BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

Bamberg, 2017-09-29

Andreas Richter (Quality Manager)