



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager  
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## Product Specification

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**Product: Weyermann® Pale Wheat Malt**

**Crop: 2016**

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Produced from quality wheat. Ideal foundation grain for pale Weizenbiers, such as Hefeweizen and Kristallweizen. Essential ingredient in North American pub wheat ales. Adds creaminess, body, and complex wheat flavors to top-fermented beers. Flavor: notes of bread, nuts, biscuit, toffee and light caramel

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**Raw Material:** Wheat

**Raw Material Source:** Germany

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**Ingredients:** Wheat  
Water

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**Recommended** Brewery up to [%]: 100

**Quantities:** Food Industry as required

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**Beer Style:** "Hefe-Weizen"; German-Style Wheat Ale; "Dunkle-Weizen"; Weizenbock; Wheat Beer; "Kölsch";

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

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Parameter:	Minimum:	Maximum:	Unit:
Moisture content		5.5	%
Extract (dry substance)	82		%
Color	3	5	EBC
Color	1.7	2.4	Lovibond
Protein (dry substance)	10	13	%
Kolbach Index	37.5	47	%
Hartong Index 45°C	33	46	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s

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

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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 9001:2008 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, 2016-09-27

Andreas Richter (Quality Manager)