



**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® Pilsner Malt**

**Crop: 2016**

---

Produced from quality two-row spring barley. Perfect foundation grist for all lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process from single-step to multi-step infusion, to decoction. Flavor: malty-sweet and gentle notes of honey

---

**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:** alcohol-reduced Beer; all other beer types; Pils; non-alcoholic 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:
Moisture content		5	%
Extract (dry substance)	80.5		%
Colour (EBC)	2.5	4.5	EBC
Colour (Lovibond)	1.5	2.2	Lovibond
Boiled wort colour	4	5.5	EBC
Boiled wort colour (Lovibond)	2.1	2.6	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	36	42.5	%
Hartong Index 45°C	35	41	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	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® Pilsner Malt**

**Crop: 2016**

Friability	84		%
Glassy Kernels		2.5	%

**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 9001:2008 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, 2017-01-30

Andreas Richter (Quality Manager)