



**WEYERMANN SPECIALTY
MALTING COMPANY**

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P r o d u c t S p e c i f i c a t i o n

ROASTED BARLEY

Raw Material Source:

German-grown spring barley (2007 harvest).

Product Characteristics:

Processed slowly and thoroughly by our drum process. Evenly roasted specialty grain. Adds plenty of dark color and clean depth of flavor to very dark brews.

Recommended Quantities:

Up to 5% of total grain bill

Suitability (beer styles):

Stout and similar ales

Parameter	MIN	MAX	Unit
Moisture content		3.8	%
Extract (dry basis)	65.0		%
Wort color	1000	1300	EBC
Wort color	375	450	Lovibond
Specific weight	500	550	kg/m ³
Specific weight	approx. 39	approx. 43	bushel weight
Shipping units	Bag (25 kg or 50 kg), 1,000-kg pallet (bagged), 1,000-kg BigBag, bulk		
Shelf life	12 months (under dry storage conditions)		

NOTES:

- We do not use genetically modified raw materials in any of our malts and extracts.
- All our malts and extracts meet the strict requirements of the German Beer Purity Law.
- All our processes are certified in accordance with DIN-ISO 9001-2000.
- All our malts and extracts are made in accordance with the requirements of all applicable government food- and health regulations, including HACCP (Hazard Analyses of Critical Control Points).
- All our malts and extracts have less than the maximum allowable amounts of trace elements from pesticides, herbicides, mycotoxins, and nitrosamines. All analyses are carried out by independent, certified laboratories, according to "Brautechnische Analysenmethoden" (Methods of Brew-Technical Analyses), MEBAK Book I-4.1./2. All specifications are subject to change based on harvest season. Specifications last updated on October 1, 2007.