



WEYERMANN SPECIALTY MALTING COMPANY

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Product Specification

CHOCOLATE SPELT (DINKEL) MALT

Raw Material Source:

German-grown top-quality spelt wheat (2007 harvest).

Product Characteristics:

Spelt wheat, also known as dinkel, is an old wheat variety. Intended for specialty beers. Processed slowly and thoroughly by our drum process. Evenly roasted, coffee-brown, aromatic kernels. Adds color and complex flavors to very dark brews.

Recommended Quantities:

Up to 5%

Suitability (beer styles):

Specialty ales and lagers

Parameter	MIN	MAX	Unit
Moisture content		4.0	%
Extract (dry basis)	65.0		%
Wort color	450	650	EBC
Wort color	170	240	Lovibond
Specific weight	640	690	kg/m ³
Specific weight	50	54	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.