



**WEYERMANN SPECIALTY
MALTING COMPANY**

Andreas Richter—Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49-951-93-22-0-22 fax: +49-951-93220 - 922
andreas.richter@weyermann.de www.weyermann.de



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

R O A S T E D W H E A T

Raw Material Source:

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

Product Characteristics:

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

Recommended Quantities:

Up to 5% of total grain bill

Suitability (beer styles):

Specialty brews

| Parameter | MIN | MAX | Unit |
|---------------------|---|------|-------------------|
| Moisture content | | 4.0 | % |
| Extract (dry basis) | 65.0 | | % |
| Wort color | 900 | 1200 | EBC |
| Wort color | 338 | 451 | Lovibond |
| Specific weight | approx. 600 | | kg/m ³ |
| Specific weight | approx. 47 | | 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.