



**WEYERMANN SPECIALTY
MALTING COMPANY**

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Product Specification

CHOCOLATE WHEAT MALT

Raw Material Source:

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

Product Characteristics:

Processed slowly and thoroughly by our drum process. Evenly roasted, coffee-brown, aromatic kernels. Adds deep-opaque color and complex flavors to very dark ales.

Recommended Quantities:

Up to 5%

Suitability (beer styles):

Ales only: Dunkelweizen, Altbier, specialty ales

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.