



**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



Product Specification

PALE WHEAT MALT

Raw Material Source:

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

Product Characteristics:

Ideal foundation grain for pale Weizenbiers, such as Hefeweizen and Kristallweizen. Essential ingredient in North American pub wheat ales. Adds creaminess, body, and complex wheat flavors to top-fermented beers.

Recommended Quantities: Up to 80% in Bavarian-style Weizenbiers, up to 50% in North American pub wheat ales, up to 7% in Altbier and Kölsch

Suitability (beer styles): Ales: Hefeweizen, Kristallweizen, Weizenbock, Dunkelweizen, pub wheat ales, Altbier, Kölsch, light or low-alcohol beers

Parameter	MIN	MAX	Unit
Moisture content		5.5	%
Extract (dry basis)	82.0		%
Wort color	3.0	5.0	EBC
Wort color	1.7	2.4	Lovibond
Protein (dry substance)	10.5	13.5	%
Protein solution	37.5	47.0	%
Hartong index (VZ)	36.0	46.0	%
Saccharification time		20	min
Viscosity (8.6%)		2.20	m Pa s
pH	5.75	6.15	
Diastatic power	200		WK
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.