



**WEYERMANN®
SPECIALTY MALTING COMPANY**

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Product Specification

Product: Weyermann® Acidulated Malt

Crop: 2016

Produced from quality spring barley. Lowers mash, wort, and beer pH. Contains 1-2% lactic acid. Enhances enzymatic activity in mash and improves extract efficiency. Lightens color in pale brews. Enhances stability and extends shelf life of finished beer. Promotes well-rounded, complex beer flavor. Recommended Quantities: Each 1% lowers mash pH by 0.1. Flavor: fruity and sour

Raw Material: Spring barley

Raw Material Source: Germany

Ingredients: Barley
Water

Recommended Brewery up to [%] (larger charges may be required): 10
Quantities: Food Industry as required

Beer Style: Pils; Lager; Wheat Beer; alcohol-reduced Beer; all other beer types;

The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods."

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		10	%
Color	2.5	12	EBC
Color	1.5	5.1	Lovibond
Acid rate	40		
pH	3.3	4.5	

Shipping units: 5-kg/11-lb bag, 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.



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

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All of our products and packaging meet the requirements of DIN EN ISO 9001:2008 and the HACCP (Hazard Analyses of Critical Control Points) food safety management system. They also conform to all applicable government food and health regulations that are currently in force. All of our products are in compliance with the German Beer Purity Law.

All Weyermann® products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, and 50/2000, and do not contain any genetically modified raw materials, ingredients, or additives.

All raw materials are meticulously tested for traces of pesticides, mycotoxins, and heavy metals, and meet the requirements of VO (EG) 165/2010 and 396/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Bamberg, 2016-09-27

Andreas Richter (Quality Manager)