



WEYERMANN®
SPECIALTY MALTING COMPANY

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Product Specification

Product: Weyermann® Barke® Pilsner Malt

Crop: 2016

Produced from quality two-row spring barley Barke®. Perfect foundation grist for all lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process from single-step to multi-step infusion, to decoction. Flavor: intense malt aromas

Raw Material: Two-row spring barley

Raw Material Source: Germany

Ingredients: Barley
Water

Recommended Brewery up to [%]: 100

Quantities: Food Industry as required

Beer Style: Pils; Bavarian Helles; Lager; Kellerbiere; alcohol-reduced Beer; non-alcoholic 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		5	%
Extract (dry substance)	80.5		%
Color	2.5	4.5	EBC
Color	1.5	2.2	Lovibond
Boiled wort color	4	5.5	EBC
Boiled wort color	2.1	2.6	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	36	41.5	%
Hartong Index 45°C	35	41	%
Saccharification time		15	min



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Viscosity (8.6%)		1.58	m Pa s
Friability	84		%
Glassy Kernels		2.5	%

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.

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)