



WEYERMANN®
SPECIALTY MALTING COMPANY

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Product Specification

Product: Weyermann® Bioland Munich Malt

Crop: 2016

Produced from quality two-row spring barley from Bioland® certified organic cultivation. Based on its strong flavor and the characteristic color, this malt is mainly used for producing dark beers. Flavor: rich malt aroma, notes of light caramel, honey and bread.

Raw Material: Bioland certified organic barley

Raw Material Source: Germany

Ingredients: Bioland barley malt

Recommended Brewery up to [%]: 100

Quantities: Food Industry as required

Beer Style: Dark Beer; Bock Beer; Festbiere; Stout;

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		4	%
Extract (dry substance)	78		%
Color	18	24	EBC
Color	7.2	9.5	Lovibond
Protein (dry substance)	9.5	12.5	%
Kolbach Index	37	46	%
Hartong Index 45°C	34	45	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%

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



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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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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).

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) Nr. 834/2007; and the implementation of this ecological standard is in compliance with regulation VO (EG) Nr. 889/2008. Weyermann® is certified by BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

Bamberg, 2016-09-28

Andreas Richter (Quality Manager)