



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® Chocolate Spelt Malt**

**Crop: 2016**

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Produced from quality spelt. Spelt wheat, also known as dinkel, is an old wheat variety. Intended for specialty beers. Processed slowly and thoroughly by our drum process. Evenly roasted, coffee-brown, aromatic kernels. Adds color and complex flavors to very dark brews. Flavor: intense roast aroma; intense notes of coffee and chocolate

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**Raw Material:** Spelt

**Raw Material Source:** Germany, European Union

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**Ingredients:** Spelt  
Water

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**Recommended Brewery** up to [%] (larger charges may be required): 5

**Quantities:** Food Industry as required

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**Beer Style:** Spelt beers; Specialty Beer; top-fermented Specialty Beers; Porter; Stout;

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

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Parameter:	Minimum:	Maximum:	Unit:
Moisture content		4	%
Extract (dry substance)	65		%
Color	450	1000	EBC
Color	170	376	Lovibond

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**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.

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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 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)