



**WEYERMANN®
SPECIALTY MALTING COMPANY**

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Product Specification

Product: Weyermann® Chocolate Wheat Malt

Crop: 2016

Produced from quality wheat. Processed slowly and thoroughly by our drum process. Evenly roasted, coffee-brown, aromatic kernels. Adds deep-opaque color and complex flavors to very dark ales.
Flavor: mild roasty aroma; notes of coffee, dark chocolate, and bread

Raw Material: Wheat

Raw Material Source: Germany, European Union

Ingredients: Wheat
Water

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

Quantities: Food Industry as required

Beer Style: "Dunkle-Weizen"; "Altbier"; top-fermented Specialty Beers; Wheat Beer; Specialty Beer;

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)	65		%
Color	900	1200	EBC
Color	338	451	Lovibond

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)