



WEYERMANN®
SPECIALTY MALTING COMPANY

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Product Specification

Product: Weyermann® Floor-Malted Bohemian Dark Malt

Crop: 2016

Produced from quality czech-grown two-row spring barley (authentic Bohemian barley varieties Bojos and Tolar). Intensified malt aroma and taste, malt sweetness. Traditional, authentic dark floor malt produced in Czech. Republic according to highest Weyermann® quality standards. Flavor: intensely malt aroma; malty-sweet; notes of bread and biscuit

Raw Material: Spring barley

Raw Material Source: Czech Republik

Ingredients: Barley
Water

Recommended Brewery up to [%]: 100

Quantities: Food Industry as required

Beer Style: American-Style Dark Lager; Dark Ale; Bohemian Dark Lagers; Bohemian Festival Beers; Bohemian Bock Beer; Dubbel;

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		4.5	%
Extract (dry substance)	78		%
Color	12	20	EBC
Color	5.1	8.1	Lovibond
Protein (dry substance)	10	12	%
Kolbach Index	36.5	45.5	%
Hartong Index 45°C	34	45	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%



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

Product: Weyermann® Floor-Malted Bohemian Dark Malt

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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.

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)