



**WEYERMANN®
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager
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Product Specification

Product: Weyermann® Floor-Malted Bohemian Wheat Malt

Crop: 2016

Produced from quality czech-grown wheat. Intensified wheat malt aroma and taste, mild sweetness, creamy mouthfeel. Traditional, authentic floor malt produced in Czech Republic according to highest Weyermann® quality standards.

Raw Material: Wheat

Raw Material Source: Czech Republik

Ingredients: Wheat
Water

Recommended Brewery up to [%]: 100

Quantities: Food Industry as required

Beer Style: Bohemian Wheat Beers; Wheat Beer; full-bodied international beers; Ale;

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		5.5	%
Extract (dry substance)	81		%
Color	3	5.5	EBC
Color	1.6	2.5	Lovibond
Boiled wort color	4.5	7	EBC
Boiled wort color	2.2	3.2	Lovibond
Protein (dry substance)	10.5	13.5	%
Kolbach Index	37	46	%
Hartong Index 45°C	33	46	%
Saccharification time		20	min
Viscosity (8.6%)		2.25	m Pa s

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).

Bamberg, 2016-09-27

Andreas Richter (Quality Manager)