



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® Munich Malt Type 1**

**Crop: 2016**

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Produced from quality two-row spring barley. Imparts strongly malty notes to finished beer.  
Intended mainly for dark ales and lagers. Flavor: characteristic brewing malt with rich malt aromas;  
notes of light caramel, honey and bread

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**Raw Material:** Two-row spring barley

**Raw Material Source:** Germany, Bohemia

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**Ingredients:** Barley  
Water

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**Recommended** Brewery up to [%]: 100

**Quantities:** Food Industry as required

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**Beer Style:** Munich-Style Helles; Mai-Bock; Dark Beer; Bock Beer; Festbiere; October Beer;  
Stout; Maerzenbier; Dark Ale;

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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		4.5	%
Extract (dry substance)	78		%
Color	12	18	EBC
Color	5.1	7	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	%

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**Crop: 2016**

**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)