



**WEYERMANN®**  
**SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® Organic Beech Smoked Barley Malt**

**Crop: 2016**

Produced from quality two-row spring barley from certified organic cultivation. Unique in the world. Initially formulated specifically for the traditional Bamberg Rauchbier (Bamberg Smoked Beer). Can be used for any kind of lager or ale with a complex flavor. Carefully dried over hot, smoky ambers of well-aged beech wood to achieve characteristic smoky flavor, while preserving relatively pale color. Flavor: characteristic, well-rounded aroma of beech wood smoke; malty-sweet; notes of vanilla and honey

**Raw Material:** Certified organic two-row spring barley

**Raw Material Source:** Germany

**Ingredients:** Certified organic barley  
Water

<b>Recommended</b>	Brewery	up to [%]:	100
<b>Quantities:</b>	Food Industry	as required	

**Beer Style:** Smoked Wheat Ales; Porter; Smoked Beer; Kellerbiere; Scottish Ales; Smoked Ales; Smoked Porter;

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	%
Extract (dry substance)	77		%
Color	4	8	EBC
Color	2.1	3.6	Lovibond
Protein (dry substance)	10	13	%
Kolbach Index	38	45	%
Hartong Index 45°C	36	43	%
Saccharification time		30	min
Viscosity (8.6%)		1.7	mPa s
Phenols	2.5		mg/kg



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Phenols	0.09		gr/lb
Friability	75		%
Glassy Kernels		3	%

**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).

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) Nr. 834/2007; and the implementation of this ecological standard is in compliance with regulation VO (EG) Nr. 889/2008. Weyermann® is certified by BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

Bamberg, 2016-09-30

Andreas Richter (Quality Manager)