



WEYERMANN®
SPECIALTY MALTING COMPANY

Andreas Richter - Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49 (0)951 93220-22 fax: +49 (0)951 93220-922
email: andreas.richter@weyermann.de homepage: www.weyermannmalt.com



Product Specification

Product: Weyermann® Bohemian Pilsner Malt

Crop: 2015

Produced from quality czech-grown spring barley (authentic Bohemian barley varieties Bojos and Malz). Processed specifically for "Bohemian" characteristics to impart a full body, golden-blond color, and complex maltiness to the finished brew. Flavor: intense malt aromas, malty-sweet

Raw Material: Spring barley

Raw Material Source: Czech Republik

Ingredients: Barley
Water

Recommended Brewery up to [%] (larger charges may be required): 100

Quantities: Food Industry as required

Beer Style: non-alcoholic Beer; all other beer types; Authentic Bohemian Pilsners; Pils; Belgian Ales; Light Beer; alcohol-reduced 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		5	%
Extract (dry substance)	80		%
Color	3	5	EBC
Color	1.7	2.4	Lovibond
Boiled wort color	4	6	EBC
Boiled wort color	2.1	2.8	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	38	42	%
Hartong Index 45°C	36	44	%
Saccharification time		20	min
Viscosity (8.6%)		1.59	m Pa s
Friability	84		%
Glassy Kernels		2	%



**WEYERMANN®
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49 (0)951 93220-22 fax: +49 (0)951 93220-922
email: andreas.richter@weyermann.de homepage: www.weyermannmalt.com



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

Product: Weyermann® Bohemian Pilsner Malt

Crop: 2015

Shipping units: 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 369/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Bamberg, 2015-09-22

Andreas Richter (Quality Manager)