WEYERMANN®
SPECIALTY MALTING COMPANY
Andreas Richter - Quality Manager
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Product Specification

Product: Weyermann® Diastatic Barley Malt **Crop: 2014**

Produced from quality spring barley. Exceptional amylase strength. Accelerates and enhances saccharification in mash for better extract efficiency and larger proportion of fermentables in wort, without loss of malt flavor. Flavor: malty-sweet

Raw Material: Spring barley

Raw Material Source: Germany

Ingredients: Barley
Water

Recommended Quantities:			
	Brewery	up to [%] (larger charges may be required):	50
	Food Industry	as required	

Beer Style: Pils; Lager; all other beer types;

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		7	%
Extract (dry substance)	78		%
Color	2.5	4	EBC
Color	1.5	2.1	Lovibond
Protein (dry substance)	9.5	12.5	%
Kolbach Index	38	45	%
Hartong Index 45°C	36	44	%
Saccharification time		15	min
Viscosity (8.6%)		1.65	m Pa s
Friability	78		%
Glassy Kernels		3	%
Diastatic power	300		WK

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Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

Shelf life: Under dry storage conditions, within a temperature range of 0 °C - 30 °C (32 °F - 86 °F), our products have a minimum shelf life of 18 months.

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, 2014-09-26

Andreas Richter (Quality Manager)