



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® Extra Pale Premium Pilsner Malt**

**Crop: 2017**

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Produced from quality two-row spring barley. Produces authentic Pilsner-style flavors and aromas, extra pale beer color. Perfect foundation grist for all extra pale lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process from single-step to multi-step infusion, to decoction. Flavor: malty-sweet and gentle notes of honey

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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:** alcohol-reduced Beer; all other beer types; Pilsners; Pils; non-alcoholic Beer;

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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)	80.5		%
Color (EBC)	2	2.5	EBC
Color (Lovibond)	1.2	1.4	Lovibond
Boiled wort color (EBC)	3.8	4.5	EBC
Boiled wort color (Lovibond)	1.9	2.1	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	37.5	40	%
Hartong Index 45°C	34	39	%
Saccharification time		20	min

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Viscosity (8.6%)		1.55	m Pa s
Friability	80		%
Glassy Kernels		2.5	%

**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 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 is below allowable thresholds. The compliance of these limit values is guaranteed by regular checks.

Bamberg, 2018-03-07

Andreas Richter (Quality Manager)