



established in 1879
**Specialty Malting
Company**

WEYERMANN[®] MALT



established in 1903
**SINAMAR[®]
All-Natural
Liquid Malt Color**



Aromatic Malts and Malt Extracts for the Food Industry

Weyermann[®] Specialty Malting Company

Brennerstrasse 17-19 · 96052 Bamberg - Germany · Phone: +49 - (0)951 - 93 220-40 · Fax: +49 - (0)951 - 93 220-940

e-mail: info@weyermann.de · www.weyermann.de

WEYERMANN® SPECIALTY MALTS



A taste for quality is a taste for life.

WEYERMANN® MALT

Weyermann® Specialty Malting Company · Brennerstrasse 17-19 · 96052 Bamberg - Germany
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Welcome to the Weyermann® World of Specialty Malts!

Your partner in all malt matters.

We have the largest selection of malts, all produced in our own plants.

Our Quality Management Systems are DIN ISO 9001 certified.

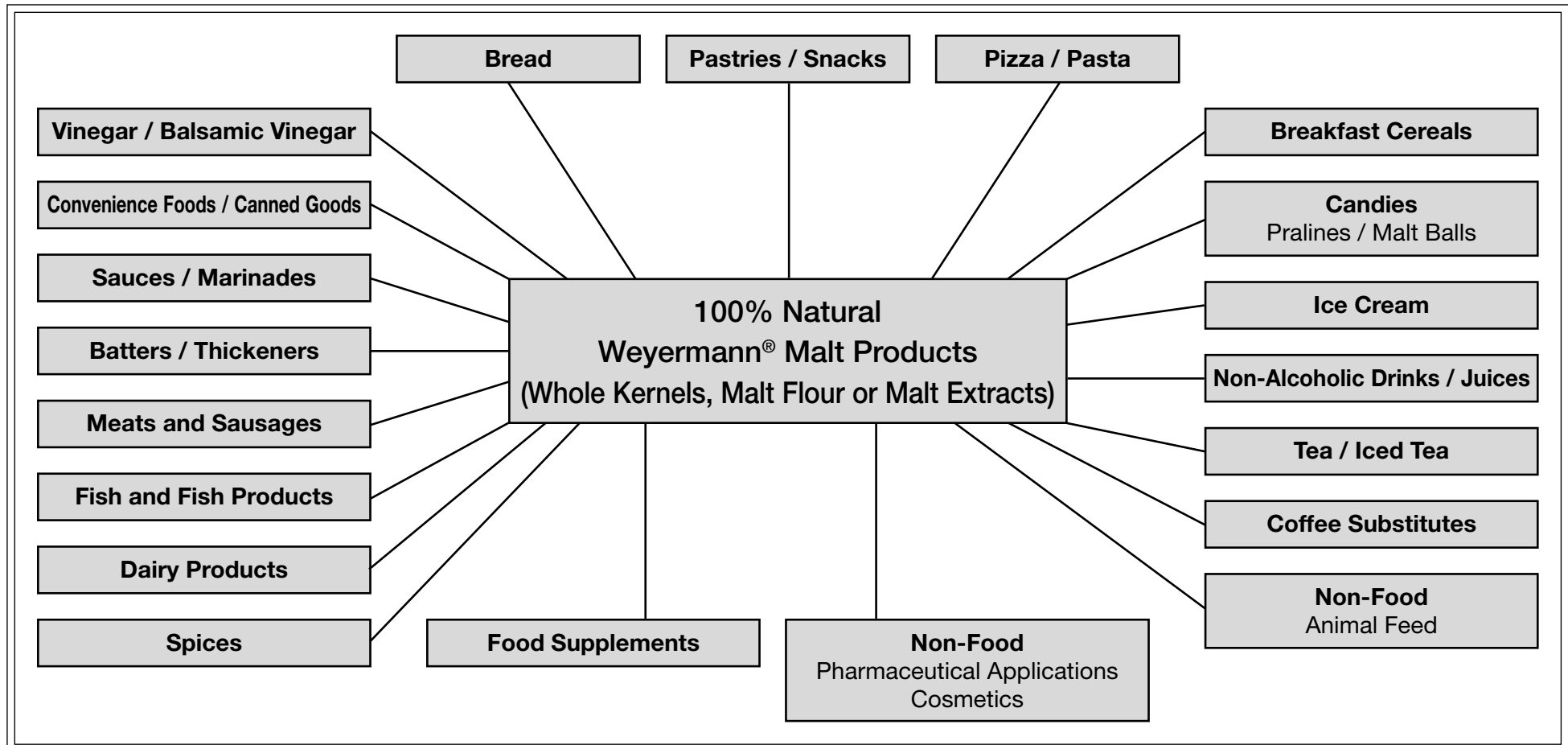
These are the guarantees for the quality of all our specialty malts, malt extracts and SINAMAR®

- Our highly trained and skilled production team
- Our overall-process control system which allows us to monitor every step of our operation - from the barley at the receiving dock, through silo storage and malting, to tracking all exports of the final product
- Regular analyses by federally licensed food inspection and audit companies
- Adherence to the requirements of the German Purity Law
- Exclusively German-grown, top-quality, non genetically-modified crop varieties of barley, wheat and rye planted specifically for brewery use
- State-of-the-art, cutting-edge malting and brewing equipment
- Fast and precise traceability of our entire line of specialty malts from the grower to the finished specialty malt by way of unique lot numbers encoded in D2 barcode transparencies
- Individual batch analysis data customer-downloadable using D2 barcode scans (individual batch analyses are also available online)

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Barley Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>* Weyermann® Diastatic Barley Malt</p> <p>A pale, well-modified, gently dried barley malt; well suited to enhance amylase enzyme activity.</p>	2.5 - 4.0 Light Brown	1.5 - 2.1 Light Brown	malty-sweet	<ul style="list-style-type: none"> • promotes enzyme health and yeast nutrition • contributes to optimum dough textures 	very high > 300 WK	in stock
<p>* Weyermann® Beech Smoked Barley Malt</p> <p>A pale, well-modified malt from top-quality barley that has been gently smoked over a beech-wood fire.</p>	4.0 - 8.0 Light Brown	2.1 - 3.6 Light Brown	malty-sweet well-rounded beech-wood smoke aroma, with notes of mild honey and vanilla	<ul style="list-style-type: none"> • enhances aroma • adds rustic bread character with gentle beech-wood smoke aromatics 	high	in stock
<p>* Weyermann® Acidulated Malt</p> <p>A light brown barley malt containing about 1% - 2% lactic acid; pH-value 3.4 - 3.6.</p>	3.0 - 6.0 Light Brown	1.7 - 2.8 Light Brown	fruity-sour	<ul style="list-style-type: none"> • adds sourness and enhances taste • reduces pH-value 	low	in stock

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Barley Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>Weyermann® Melanoidin Malt</p> <p>A red-brown, brittle malt from top-quality barley, with extremely well-modified proteins and carbohydrates.</p>	<p>60 - 80</p> <p>Red-Brown</p>	<p>23 - 31</p> <p>Red-Brown</p>	<p>malty-sweet with aromas of biscuit and honey, as well as slightly sour notes of dried fruit</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma 	<p>low</p>	<p>in stock</p>
<p>* Weyermann® CARAHELL®</p> <p>A golden-brown, aromatic, caramelized malt from top-quality barley.</p>	<p>20 - 30</p> <p>Golden-Brown</p>	<p>8.1 - 11.8</p> <p>Golden-Brown</p>	<p>malty-sweet with mild notes of caramel</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • provides strong and aromatic bread-like aromatics 	<p>none</p>	<p>in stock</p>
<p>* Weyermann® CARARED®</p> <p>A red-brown, caramelized malt from top-quality barley; rich in aromatics.</p>	<p>40 - 60</p> <p>Red-Brown</p>	<p>16 - 23</p> <p>Red-Brown</p>	<p>malty-sweet taste with notes of caramel, honey, and biscuit</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • adds strong, bread-like aromatics 	<p>none</p>	<p>in stock</p>

CARAHELL® and CARARED® are registered trademarks of the Weyermann® Specialty Malting Company, Bamberg, Germany

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Barley Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>* Weyermann® CARAMUNICH®</p> <p>A brown, richly aromatic, caramelized malt from top-quality barley.</p>	<p>I 80 - 100 II* 110 - 130 III 140 - 160</p> <p>Brown</p>	<p>I 31 - 38 II* 42 - 49 III 53 - 60.5</p> <p>Brown</p>	<p>intense notes of caramel and biscuit</p>	<ul style="list-style-type: none"> • moderate color and aroma enhancement • adds strong and intensely aromatic bready notes 	<p>none</p>	<p>in stock</p>
<p>Weyermann® CARABOHEMIAN®</p> <p>A brown, richly aromatic, caramelized malt from top-quality barley.</p>	<p>170 - 220</p> <p>Brown</p>	<p>75.6</p> <p>Brown</p>	<p>strong notes of caramel, as well as notes of biscuit</p>	<ul style="list-style-type: none"> • moderate color and aroma enhancement • adds strong and intensely aromatic bready notes 	<p>none</p>	<p>in stock</p>
<p>Weyermann® Special W®</p> <p>An aromatic, dark brown, caramelized malt from top-quality barley.</p>	<p>280 - 320</p> <p>Dark Brown</p>	<p>106 - 121</p> <p>Dark Brown</p>	<p>notes of raisins, dark caramel, nuts, and bread</p>	<ul style="list-style-type: none"> • substantial color enhancement • adds complex and intense notes of bread 	<p>none</p>	<p>in stock</p>

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Barley Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>* Weyermann® CARAAROMA®</p> <p>A brown, richly aromatic, caramelized malt from top-quality barley.</p>	<p>350 - 450</p> <p>Dark Brown</p>	<p>131 - 169</p> <p>Dark Brown</p>	<p>notes of roasted nuts, dark caramel, and dried fruit</p>	<ul style="list-style-type: none"> • distinct coloration • adds complex and intensely bready aromas 	<p>none</p>	<p>in stock</p>
<p>* Weyermann® CARAFA®</p> <p>A dark to extremely dark, saccharified barley malt with strong coloring power.</p>	<p>I 800 - 1000 II* 1100 - 1200 III 1300 - 1500</p> <p>Very Dark Brown to Black</p>	<p>I 300 - 375 II* 413 - 450 III 488 - 563</p> <p>Very Dark Brown to Black</p>	<p>intense roast aroma notes of coffee, cacao, and dark chocolate</p>	<ul style="list-style-type: none"> • intense coloration • adds strong, earthy bread notes 	<p>none</p>	<p>in stock</p>
<p>Weyermann® CARAFA® SPECIAL</p> <p>A dark to extremely dark, saccharified barley malt with strong coloring power. Made from de-husked barley malt.</p>	<p>I 800 - 1000 II 1100 - 1200 III* 1300 - 1500</p> <p>Very Dark Brown to Black</p>	<p>I 300 - 375 II 413 - 450 III* 488 - 563</p> <p>Very Dark Brown to Black</p>	<p>fine roast aroma with reduced astringency and bitterness notes of coffee, cacao, and dark chocolate</p>	<ul style="list-style-type: none"> • intense coloration • adds strong, earthy bread notes 	<p>none</p>	<p>in stock</p>

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Wheat Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>* Weyermann® Diastatic Wheat Malt</p> <p>A pale, well-modified malt from quality wheat. Supports amylase enzyme activity.</p>	<p>3.0 - 5.0</p> <p>Light Brown</p>	<p>1.7 - 2.4</p> <p>Light Brown</p>	<p>malty-sweet</p>	<ul style="list-style-type: none"> • promotes enzyme health and yeast nutrition • contributes to optimum dough textures 	<p>very high > 250 WK</p>	<p>in stock</p>
<p>Weyermann® Oak Smoked Wheat Malt</p> <p>A pale, well-modified wheat malt that has been gently smoked over an oak-wood fire.</p>	<p>4.0 - 6.0</p> <p>Light Brown</p>	<p>1.7 - 2.4</p> <p>Light Brown</p>	<p>malty-sweet, with a delicate oak-smoke aroma, as well as notes of honey and vanilla</p>	<ul style="list-style-type: none"> • enhances aroma • adds rustic bread aromas and notes of oak smoke 	<p>high</p>	<p>in stock</p>
<p>Weyermann® Dark Wheat Malt</p> <p>A pale, well-modified malt from top-quality wheat.</p>	<p>15 - 20</p> <p>Medium Brown</p>	<p>6.2 - 8.1</p> <p>Medium Brown</p>	<p>malty-sweet taste, with notes of honey, toffee and caramel, plus gentle notes of nuts and biscuit</p>	<ul style="list-style-type: none"> • adds color • enhances aroma • adds an earthy bread taste 	<p>medium</p>	<p>in stock</p>

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Wheat Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>Weyermann® CARAWHEAT®</p> <p>An aromatic, brown, caramelized malt from top-quality wheat.</p>	<p>110 - 140</p> <p>Brown</p>	<p>42 - 53</p> <p>Brown</p>	<p>complex aroma profile, with notes of caramel, almonds, biscuit, and bread</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • adds intensely bready character 	<p>none</p>	<p>in stock</p>
<p>Weyermann® Roasted Wheat Malt (Chocolate Wheat Malt)</p> <p>A dark, red-brown, roasted malt with strong coloring potential. Made from top-quality wheat.</p>	<p>900 - 1200</p> <p>Dark Red-Brown</p>	<p>338 - 451</p> <p>Dark Red-Brown</p>	<p>notes of coffee, dark chocolate, and well-toasted bread</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • adds a rustic bread character 	<p>none</p>	<p>in stock</p>

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Rye Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>* Weyermann® Rye Malt</p> <p>A pale, well-modified malt from top-quality rye.</p>	<p>4.0 - 10</p> <p>Light Brown</p>	<p>2.0 - 4.3</p> <p>Light Brown</p>	<p>typical rye flavors and aromas malty-sweet taste, with notes of bread and honey</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • an aromatic baking malt • adds earthy notes of pumpernickel and sourdough bread 	<p>high</p>	<p>in stock</p>
<p>Weyermann® CARARYE® (Caramel Rye Malt)</p> <p>A strongly aromatic, brown, caramelized malt from top-quality rye.</p>	<p>150 - 200</p> <p>Brown</p>	<p>57 - 67</p> <p>Brown</p>	<p>typical rye-aromatic taste notes of bread, dark chocolate, coffee, and dried fruit</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • adds earthy notes of pumpernickel and sourdough bread 	<p>none</p>	<p>in stock</p>
<p>* Weyermann® Roasted Rye Malt</p> <p>A dark, roasted malt with strong coloring potential. Made from top-quality rye.</p>	<p>500 - 800</p> <p>Very Dark Brown</p>	<p>188 - 300</p> <p>Very Dark Brown</p>	<p>notes of bread, chocolate and nuts, as well as mild notes of coffee</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • adds earthy notes of pumpernickel and sourdough bread 	<p>none</p>	<p>in stock</p>

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Spelt (Dinkel) Malt	EBC	Lovibond	Sensory Properties	Result	Enzymatic Activity	Availability
<p>* Weyermann® Spelt Malt</p> <p>A pale, well-modified malt from top-quality spelt.</p>	<p>3.0 - 7.0</p> <p>Light Brown</p>	<p>1.9 - 3.2</p> <p>Light Brown</p>	<p>characteristic spelt notes slightly malt-aromatic taste, with mild notes of biscuit and hazelnut</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • a baking malt with aromatics • adds earthy bread aromas 	<p>high</p>	<p>4 - 6 weeks</p>
<p>Weyermann® Roasted Spelt Malt</p> <p>A dark, roasted malt with strong coloring potential. Made from top-quality spelt.</p>	<p>450 - 650</p> <p>Dark Brown</p>	<p>170 - 244</p> <p>Dark Brown</p>	<p>intense roasted aroma, as well as strong notes of coffee, cacao, and chocolate</p>	<ul style="list-style-type: none"> • enhances color • enhances aroma • adds earthy bread aromas 	<p>none</p>	<p>4 - 6 weeks</p>

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Malt produced from certified organic cultivation

Upon request, we are able to custom-produce any of our malts from 100% organically certified raw materials, processed in accordance with all applicable organic standards.

Such malts are labeled:

“Malt produced from 100% certified organic cultivation” *

Please inquire about varieties and certificates.

* certified by Kiwa BCS Öko-Garantie DE-ÖKO-001

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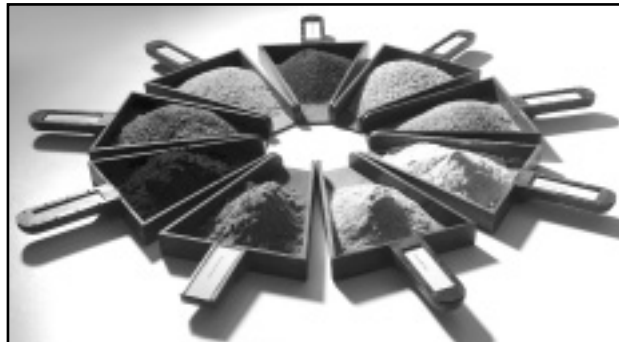
Weyermann® Special Customer Services

All of our malts can also be ordered pre-milled or as groats (sliced).

- Standard fineness of milled products: 92 % < 200 µm
- Customer-specific particulate ratios are available as well.

Shipping Types and Sizes

Flour:	Bags of 25 kg / bulk
Flakes:	selected malt varieties of 25 kg / BigBags
Whole kernels:	Bags of 25 kg / BigBags / bulk
As groats:	Bags of 20 kg / BigBags



A wide spectrum of Weyermann® malt flours



25 kg per paper bag
- 750 kg per pallet -

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Weyermann® Services

Shipping Method

Malt extracts are supplied in 4 kg canisters.
Customized fillings are possible on request.

We ship to Germany, Europe, and overseas

We deliver our products to customers either in our own trucks or in close cooperation with certified carriers.
This allows us to ship even small quantities at a reasonable cost.
As a special service, we may even also be able to supply unloading assistance.

Overseas Deliveries

20' and 40' containers, bulk or bagged goods or totes

Nutrition values and allergen information are available for all products

For comprehensive consulting, competence in food applications, company-owned trial bakery and maltery

Please contact Ulrich Ferstl: Phone: + 49 - (0)951 - 93 220-40 · e-mail: ulrich.ferstl@weyermann.de

We also offer a large selection of display items for use in your brewery or plant -
including decorative malt bags and malt displays.

Orders at: www.weyermann.de/shop

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Weyermann® Certifications



Contact:

Andrea Hahn

QMR Representative Quality Management

Phone: + 49 - (0)951 - 93 220-691

Fax: + 49 - (0)951 - 93 220-9691

e-mail: andrea.hahn@weyermann.de

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Weyermann® Container Loading Details

20' Container - max. loading capacity = 20.0 to (44.092 lbs.)

Floor loading 16.5 to = 660 x 25 kg (55 lbs.) bags

Pallet loading 10.0 to = 400 x 25 kg (55 lbs.) bags (10 container-pallets)
10.0 to = 10 big bags x 1.000 kg (2.205 lbs.) (10 container-pallets)

Bulk loading between 16 - 20 tons, depending on type of malt

40' Container - max. loading capacity = 25.0 to (55.115 lbs.)

Floor loading 25.0 to = 1000 x 25 kg (55 lbs.) bags

Pallet loading 20.0 to = 800 x 25 kg (55 lbs.) bags (20 container-pallets)
20.0 to = 20 big bags x 1.000 kg (2.205 lbs.) (20 container-pallets)

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The Weyermann® Bag - Features and Opening Instructions



To preserve the stability and freshness of a perfectly kilned, caramelized or roasted batch of Weyermann® Malt, we package all our products exclusively in our customized Weyermann® “aroma-sealed” bags. These are tear-resistant, one-way, double-layer bags made from woven fabric with a sturdy, waterproof polyethylene inner lining. They are sown tightly and always shipped with the Weyermann® quality guarantee.

Key Features of Our Weyermann® Bags:

All bags are folded at the top and sealed with double-sewn tamper-proof seams.

Clearly marked place of origin: Bamberg, Germany.

All Weyermann® bags carry a weight indication along the side.

Each bag is marked with the malt variety inside, which remains visible even after opening.



Our bags contain 25 kilograms (55 lbs.) of malt for easy handling.

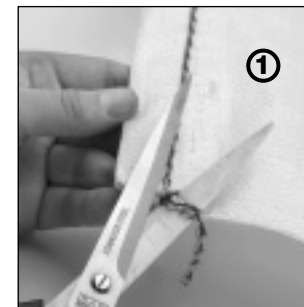
Each bag is identified by a D2-type bar code representing a unique lot number. This allows for quick and comprehensive traceability as well as download of lab analysis data for each bag.



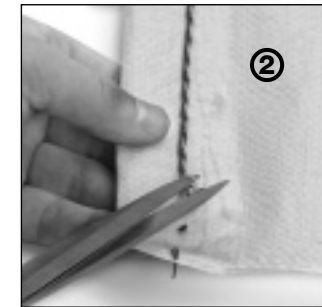
The malt variety inside, the use-before date, as well as the packaging date and time “to the very second” are clearly printed along the side of each bag.

To open a Weyermann® bag quickly and efficiently, do not cut into it!

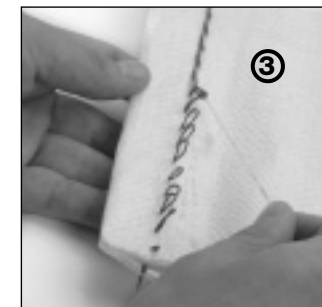
Proceed as follows:



1. To open, turn the bag to the side with Weyermann® logo facing you. Then cut off the weft yarn on the left.



2. Pull the **white** thread out of the **red** loop.



3. Then pull gently on the **white** thread until the entire seam is unraveled and the bag is fully open.

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The Weyermann® Advantage

Automated BigBag filling has been in operation at Weyermann® since 2003.



- It ensures a hygienic and flawless appearance of the bags.
- All 85 Weyermann® malt varieties can now be delivered in BigBags, too.
- It allows for any type of malt blend to be formulated in BigBags to exact specifications.
- Bags may contain any amount of malt, perfectly measured between 400 kg and 1.250 kg (between 882 lbs. and 2.756 lbs.) to suit your particular batch size.
- Shipments may be via Euro pallet of 80 x 120 cm (31.50" x 47.24") or container pallet of 114 x 114 cm (45" x 45").
- A maximum of 32 Euro pallets or 22 container pallets fit into one truck.

Advantages:

- Easily handling via fork-lift
- Labor saving
- Space saving
- No need for a silo



- BigBags on pallets: 400 kg (882 lbs.); 750 kg (1.653 lbs.); 1.250 kg (2.756 lbs.)



- BigBag loading

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Phone: +49 - (0)951 - 93 220-40 · Fax: +49 - (0)951 - 93 220-940 · e-mail: info@weyermann.de · www.weyermann.de

Weyermann® - Variety even in the packaging!



Logistics center



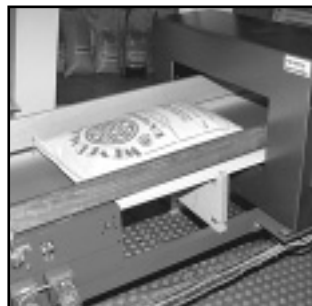
Efficient malt delivery system



25 kg (55 lbs.) bag



Fully automated bag filling machine



Metal detector



Automated palletizing



Pallets "on the move"



Malt bags on Euro pallets

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Weyermann® - Variety even in the packaging!



Individual-bag
container loading



Four docks for truck loading and
overseas shipments



Bulk malt container
loading for overseas
shipments



BigBag
filling station



BigBags on pallets:
400 kg (882 lbs.); 750 kg (1.653 lbs.);
1.250 kg (2.756 lbs.)



BigBag loading



Three-chamber tractor-trailer allows for combination of bulk and
bagged malt transport

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Weyermann® Pilot Bakery



In our Pilot Bakery,
we develop new, creative recipes
for the baking industry.

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Malt Extracts Roasted Malt Extracts Barley Malt Extracts	EBC / Lovibond	Properties	Result				Enzymatic Activity
* Weyermann® SINAMAR® Made from de-husked CARAFA® SPEZIAL roasted barley.	> 8100 EBC > 3040 Lovibond	40% – 45% extract. “De-bittered” by way of a special, proprietary process. Causes no turbidity. The product is pH- stable in aqueous and alcoholic solutions. Easy to dissolve. Mild roasted notes. SINAMAR® is an all-natural product with intense coloring potential. It is made without any additives. SINAMAR® does not require an “E-number” according to EU labeling regulations, because it is a 100% natural alternative to E 150. SINAMAR® is gluten-free. 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 <u>unopened</u> .	Because of its strong coloring potential, SINAMAR® is an all-round coloring agent that is particularly suited for all types of food stuffs, including bread, baked goods, breakfast cereals, candy, gummi sweets, non-alcoholic beverages, teas, pharma- ceutical products, spirits, vinegars and balsamic vinegars, apple juice, fish, and meats.				none
<u>Analysis data:</u> Real Extract (%-weight): max. 53 % Specific Weight (g/cm³): 1.13 - 1.28 EBC: 8100 - 8600 Lovibond: 3040 - 3200 pH-value: 3.6 - 4.9	Depending on dosage, produces varying color effects, ranging from golden- yellow to reddish, to amber, to copper, all the way to completely opaque and black.		Manner of Transportation	Packaging unit	Net weight	Avail- ability	
			one-way, non-re- turnable canister	5 L ~ 1.32 US-gallon	5.9 kg ~ 13.0 lbs.	in stock	
			one-way, non-re- turnable canister	10 L ~ 2.64 US-gallon	11.8 kg ~ 26.0 lbs.	in stock	
			one-way, non-re- turnable canister	30 L ~ 7.92 US-gallon	35.5 kg ~ 78.3 lbs.	in stock	
			one-way, non-re- turnable plastic tank	up to 1000 L ~ 264.2 US-gallon		on demand	

All-Natural Liquid Malt Color **SINAMAR®** is a registered trademark of the Weyermann® Specialty Malting Company, Bamberg, Germany

* On demand: This malt is also available as a certified organic product - certified by Kiwa BCS Öko-Garantie DE-ÖKO-001

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WEYERMANN® EXTRACT

Weyermann® Specialty Malting Company · Brennerstrasse 17-19 · 96052 Bamberg - Germany

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MALT EXTRACTS for delicious Bavarian style beers!	Analysis Data					Packaging Unit	Availability
	Extract	Specific Gravity (OG)	Energy	EBC (at 13°P)	Lovibond (at 13°P)		
Weyermann® BAVARIAN HELL <ul style="list-style-type: none"> • barley-based malt extract, malty-sweet, golden-brown color, high viscosity • made from top-quality Weyermann® Pilsner Malt and pale, aromatic Weyermann® CARAPILS® 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	15 - 18 Golden Brown	6.2 - 7.3 Golden Brown	on demand	in stock
Weyermann® BAVARIAN WEIZEN <ul style="list-style-type: none"> • wheat-based malt extract, golden-brown color, high viscosity, full-bodied, soft mouthfeel • made from top-quality Weyermann® Pale Wheat Malt, Weyermann® Pilsner Malt and aromatic, golden-brown, caramelized Weyermann® CARAHELL® 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	20 - 25 Golden Brown	8.1 - 9.9 Golden Brown	on demand	in stock
Weyermann® MUNICH AMBER <ul style="list-style-type: none"> • light brown extract with a high concentration, produced from Weyermann® Munich Malt • the malt extract tastes sweet with a well-balanced malt aroma 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	22 - 28 Golden Brown	8.8 - 11,1 Golden Brown	on demand	in stock
Weyermann® BAMBERG RAUCH <ul style="list-style-type: none"> • barley-based malt extract, brown color, high viscosity and a delicately-sweet beech-wood smoke aroma with notes of honey and vanilla • made from top-quality Weyermann® Beech Smoked Barley Malt and dark, color-intensive, de-husked Weyermann® CARAFA® SPECIAL 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	30 - 40 Brown	11.8 - 15.6 Brown	on demand	in stock

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MALT EXTRACTS for delicious Bavarian style beers!	Analysis Data					Packaging Unit	Availability
	Extract	Specific Gravity (OG)	Energy	EBC (at 13°P)	Lovibond (at 13°P)		
<p>Weyermann® VIENNA RED</p> <ul style="list-style-type: none"> • barley-based malt extract, red-brown color, high viscosity, notes of delicate caramel and gentle toffee • made from top-quality Weyermann® Vienna Malt, red-brown Weyermann® Melanoidin Malt and fine Weyermann® Pilsner Malt 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	40 - 50 Red-Brown	15.6 - 19.3 Red-Brown	on demand	in stock
<p>Weyermann® BAVARIAN DUNKEL</p> <ul style="list-style-type: none"> • barley-based malt extract, dark brown color, high viscosity, distinct, earthy malt aroma and intense caramel notes • made from top-quality Weyermann® Munich Malt, fine Weyermann® Pilsner Malt and aromatic, brown, caramelized Weyermann® CARAMUNICH® 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	65 - 75 Dark Brown	24.9 - 28.7 Dark Brown	on demand	in stock
<p>Within the framework of our Quality Management System according to DIN ISO 9001 and the HACCP System, we guarantee our products, packaging, and shipping devices to meet all currently valid food safety laws and regulations.</p> <p>All of our products are made in accordance with the German Purity Law (Reinheitsgebot). We do not use any genetically modified raw materials or additives. Neither our raw materials nor our finished goods are irradiated. Any traces of nitrosamines and mycotoxins, as well as residues of herbicides and pesticides are well below legally mandated thresholds.</p> <p>To ensure continuous compliance with these thresholds samples of our materials are tested at regular intervals by independent, certified laboratories.</p> <p>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 <u>unopened</u>.</p> <p>Once opened, the microbiological stability of the product is no longer the responsibility of the Weyermann® Quality Control and Quality Assurance Department.</p> <p>We would be happy to produce any of our malt extracts in organically certified form upon special order. In addition, we can formulate malt extracts to meet specific customer requirements.</p>							

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Weyermann® Team



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Weyermann® Team



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Conversion-Table (EBC-Lovibond)

EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond
0.0	0.0	10	4.3	30	11.8	50	19.3	70	26.8	90	34.3	110	41.8	130	49.3
0.5	0.7	11	4.7	31	12.2	51	19.7	71	27.2	91	34.7	111	42.2	131	49.7
1.0	0.9	12	5.1	32	12.6	52	20.1	72	27.6	92	35.1	112	42.6	132	50.1
1.5	1.1	13	5.4	33	12.9	53	20.4	73	27.9	93	35.4	113	42.9	133	50.4
2.0	1.3	14	5.8	34	13.3	54	20.8	74	28.3	94	35.8	114	43.3	134	50.8
2.5	1.5	15	6.2	35	13.7	55	21.2	75	28.7	95	36.2	115	43.7	135	51.2
3.0	1.7	16	6.6	36	14.1	56	21.6	76	29.1	96	36.6	116	44.1	136	51.6
3.5	1.9	17	6.9	37	14.4	57	21.9	77	29.4	97	36.9	117	44.4	137	51.9
4.0	2.1	18	7.3	38	14.8	58	22.3	78	29.8	98	37.3	118	44.8	138	52.3
4.5	2.2	19	7.7	39	15.2	59	22.7	79	30.2	99	37.7	119	45.2	139	52.7
5.0	2.4	20	8.1	40	15.6	60	23.1	80	30.6	100	38.1	120	45.6	140	53.1
5.5	2.6	21	8.4	41	15.9	61	23.4	81	30.9	101	38.4	121	45.9	141	53.4
6.0	2.8	22	8.8	42	16.3	62	23.8	82	31.3	102	38.8	122	46.3	142	53.8
6.5	3.0	23	9.2	43	16.7	63	24.2	83	31.7	103	39.2	123	46.7	143	54.2
7.0	3.2	24	9.6	44	17.1	64	24.6	84	32.1	104	39.6	124	47.1	144	54.6
7.5	3.4	25	9.9	45	17.4	65	24.9	85	32.4	105	39.9	125	47.4	145	54.9
8.0	3.6	26	10.3	46	17.8	66	25.3	86	32.8	106	40.3	126	47.8	146	55.3
8.5	3.7	27	10.7	47	18.2	67	25.7	87	33.2	107	40.7	127	48.2	147	55.7
9.0	3.9	28	11.1	48	18.6	68	26.1	88	33.6	108	41.1	128	48.6	148	56.1
9.5	4.1	29	11.4	49	18.9	69	26.4	89	33.9	109	41.4	129	48.9	149	56.4
10.0	4.3	30	11.8	50	19.3	70	26.8	90	34.3	110	41.8	130	49.3	150	56.8

EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond
150	56.8	240	90.6	330	124.3	420	158.1	600	225.6	1500	563.1	7900	2963.1	8800	3300.6
160	60.6	250	94.3	340	128.1	430	161.8	700	263.1	1600	600.6	8000	3000.6	8900	3338.1
170	64.3	260	98.1	350	131.8	440	165.6	800	300.6	1700	638.1	8100	3038.1	9000	3375.6
180	68.1	270	101.8	360	135.6	450	169.3	900	338.1	1800	675.6	8200	3075.6	9100	3413.1
190	71.8	280	105.6	370	139.3	460	173.1	1000	375.6	1900	713.1	8300	3113.1	9200	3450.6
200	75.6	290	109.3	380	143.1	470	176.8	1100	413.1	2000	750.6	8400	3150.6	9300	3488.1
210	79.3	300	113.1	390	146.8	480	180.6	1200	450.6	2100	788.1	8500	3188.1	9400	3525.6
220	83.1	310	116.8	400	150.6	490	184.3	1300	488.1	2200	825.6	8600	3225.6	9500	3563.1
230	86.8	320	120.6	410	154.3	500	188.1	1400	525.6	2300	863.1	8700	3263.1	9600	3600.6

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