



## PRODUCT SPECIFICATION

**Product: Weyermann® Floor-Malted Bohemian Dark Malt**

**Crop: 2021**

Made from the finest Bohemian malting quality barley (Barley varieties Bojos and Malz), this malt has been produced in Bohemia, according to the traditional floor malting process. The artisanal process gives the malt a special character and an extraordinary flavor intensity.

Sensory: Intense malt aroma with toffee and dark caramel notes; full body, pronounced malt sweetness

Enzyme activity: medium

---

**Raw Material:** Bohemian malting quality barley

**Source:** Bohemia

---

**Ingredients:** Barley  
Water

---

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

---

**Usage:** Bohemian Dark Lagers; Bohemian Bock Beer; Historical Beer Styles;

---

The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods". The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		4.5	%
Extract (dry substance)	78		%
Color (EBC)	12	20	EBC
Color (Lovibond)	5	8	Lovibond
Protein (dry substance)	10	12	%
Kolbach Index	36.5	45.5	%
Hartong Index 45°C	34	45	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%



## PRODUCT SPECIFICATION

**Product: Weyermann® Floor-Malted Bohemian Dark Malt**

**Crop: 2021**

**Shipping units:** 5-kg/11-lb bag, 25-kg/55-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.

Hereby we confirm that our products meet all current legal German and European food laws and regulations. This is assured by our certified Quality Management System acc. DIN ISO 9001:2015 and HACCP-System acc. Rev. 4/2003. Our Heinz Weyermann® Roasted Malt Beer Brewery is also certified acc. FSSC 22000/5.

Food safety has the highest priority at Weyermann®.

Therefore, all raw materials are subject to a rigorous screening program. This was determined in an agreement with the German Maltsters' Association (DMB). The raw materials are analyzed for pesticides, mycotoxins and heavy metals by an accredited laboratory (SGS Fresenius). Because of this, all raw materials produced by Weyermann® are in accordance with Regulations (EU) No. 123/2005, 165/2010, 396/2005 and 1881/2006.

The NDMA content is below the allowable threshold. The compliance of these limit values is guaranteed by regular checks.

All Weyermann® products are in compliance with Regulations (EU) No. 1829/2003, 1830/2003, 49/2000 and 50/2000, and do not contain any genetically modified raw materials, ingredients or additives.

Our products are traceable and thus in accordance with Regulations No. (EU) 178/2002 and 1935/2004.

We do not use nanomaterials, hormones or ionizing radiation in our production.

We produce according to the "German Reinheitsgebot".

**For more information**

Mich. Weyermann® GmbH & Co. KG  
Brennerstraße 17-19, 96052 Bamberg