



PRODUCT SPECIFICATION

Product: Weyermann® Barke® Pilsner Malt

Crop: 2023

Made from the finest malting quality barley Barke®. The long-loved characteristic malt aroma of Barke® is the perfect base for intensely flavourful bright lager beers. This results in an excellent body and a pronounced full-bodiedness.

Sensory: pronounced malt aromas with underlying toffee notes; pleasant, soft mouthfeel.

Enzyme activity: high

Barke® is a registered trademark of Mich. Weyermann® GmbH & Co. KG, Bamberg, Germany.

Raw Material: Malting quality barley Barke®

Source: Germany

Ingredients: Barley
Water

| | | | |
|--------------------|---------------|-------------|-----|
| Recommended | Brewery | up to [%]: | 100 |
| Quantities: | Food Industry | as required | |

Usage: Pale Lager; Pils; Amber Lager; Strong Lager; Bock Beer; Pale Ale; American-Style India Pale Ale; Amber Ale; Strong Ale; Wheat 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". 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 | | 5 | % |
| Extract (dry substance) | 80.5 | | % |
| Color (EBC) | 2.5 | 4.5 | EBC |
| Color (Lovibond) | 1.4 | 2.1 | Lovibond |
| Boiled wort color (EBC) | 4 | 5.5 | EBC |
| Boiled wort color (Lovibond) | 2 | 2.5 | Lovibond |
| Protein (dry substance) | 9.5 | 11.5 | % |
| Kolbach Index | 36 | 41.5 | % |
| Hartong Index 45°C | 35 | 41 | % |
| Saccharification time | | 15 | min |



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| | | | |
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| Viscosity (8.6%) | | 1.58 | m Pa s |
| Friability | 84 | | % |
| Glassy Kernels | | 2.5 | % |

Shipping units: 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 915/2023.

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 and 1830/2003 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

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