



PRODUCT SPECIFICATION

Product: Weyermann® Floor-Malted Bohemian Pilsner Malt**Crop: 2024**

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. This artisanal process gives the malt a special character and an extraordinary flavor intensity.

Sensory: intense malt aroma with honey and biscuit notes

Enzyme activity: high

Raw Material: Bohemian malting quality barley

Source: Bohemia

Ingredients: Barley
Water

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

Usage: Pale Lager; Pils; Amber Lager; Dark Lagers; Bock Beer; Pale Ale; Strong Ale; Wheat 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 | | 5.5 | % |
| Extract (dry substance) | 79 | | % |
| Color (EBC) | 2.5 | 5 | EBC |
| Color (Lovibond) | 1.4 | 2.3 | Lovibond |
| Boiled wort color (EBC) | 3.5 | 6.5 | EBC |
| Boiled wort color (Lovibond) | 2.1 | 2.9 | Lovibond |
| Protein (dry substance) | 9 | 12 | % |
| Kolbach Index | 36 | 44 | % |
| Saccharification time | | 20 | min |
| Viscosity (8.6%) | | 1.62 | m Pa s |
| Friability | 80 | | % |



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| | | | |
|----------------|--|---|---|
| Glassy Kernels | | 3 | % |
|----------------|--|---|---|

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 24 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

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