



## PRODUCT SPECIFICATION

**Product: Weyermann® Isaria 1924®****Crop: 2023**

Made from the oldest German malting barley variety Isaria. With its origin in Bavaria, Isaria was officially approved for the beer production in 1924 and instantly became a success.

Isaria was used by brewers to brew traditional flavorful Lagers such as Keller (cellar), Märzen and Zoigl beers. This famous heirloom malt is now available as Weyermann® Isaria 1924.

Sensory: malty-sweet taste and soft biscuit like aroma; soft mouthfeel.

Enzyme activity: medium

Isaria 1924® is a registered trademark of Mich. Weyermann® GmbH & Co. KG, Bamberg, Germany.

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**Raw Material:** Malting quality barley

**Source:** Germany, EU

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**Ingredients:** Barley  
Water

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**Recommended** Brewery

**Quantities:** Food Industry as required

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**Usage:** Zoigl Beer; Franconian Landbier; Kellerbiere; Maerzenbier; Festbiere; Munich Dunkel; Pale Bock; Dark Bock;

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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". 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)	78		%
Color (EBC)	7	9	EBC
Color (Lovibond)	3.1	3.8	Lovibond
Protein (dry substance)	11	13	%
Kolbach Index	31	43	%
Hartong Index 45°C	33	43	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	75		%



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Glassy Kernels		5	%
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**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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