



PRODUCT SPECIFICATION

Product: Weyermann® Diastatic Barley Malt

Crop: 2021

Made from the finest malting quality barley. This is a malt with high enzymatic potential to improve mash conversion. Especially suitable for beers with a targeted high degree of final attenuation or for beers with un-malted grain or high specialty malt-proportion to enhance overall enzyme content.
Sensory: malty-sweet.
Enzyme activity: very high

Raw Material: Malting quality barley

Source: Germany, EU

Ingredients: Barley
Water

Recommended Quantities: Brewery up to [%] (larger charges may be required): 50
Food Industry as required

Usage: Pils; Lager; Specialty 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		7	%
Extract (dry substance)	78		%
Color (EBC)	2.5	4	EBC
Color (Lovibond)	1.4	2	Lovibond
Protein (dry substance)	9.5	12.5	%
Kolbach Index	38	45	%
Hartong Index 45°C	36	44	%
Saccharification time		15	min
Viscosity (8.6%)		1.65	m Pa s
Friability	78		%
Glassy Kernels		3	%



PRODUCT SPECIFICATION

Product: Weyermann® Diastatic Barley Malt

Crop: 2021

Diastatic power	300		WK
-----------------	-----	--	----

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
-----------------------------	--