WEYERMANN® SPECIALITY MALTS

PRODUCT SPECIFICATION

Product: Weyermann® Organic (Bioland) Pale Wheat Malt **Crop: 2026**

Produced from malting quality wheat from certified organic cultivation (BIOLAND). Ideal foundation grain for pale Weizenbiers, such as Hefeweizen and Kristallweizen. Essential ingredient in North American pub wheat ales. Adds creaminess, body, and complex wheat flavors to top-fermented beers.

Flavor: notes of bread, nuts, biscuit, toffee and light caramel

Raw Material: Certified organic malting quality wheat (Bioland)

Source: Germany

Ingredients: Certified organic wheat (Bioland)
Water

Recommended Quantities:

Brewery	up to [%] (larger charges may be required):	80
Food Industry	as required	

Usage: Wheat Beer; "Hefe-Weizen"; "Kölsch"; "Altbier"; top-fermented "Schankbier"; Light Beer; non-alcoholic Beer; alcohol-reduced Beer;

The following values are subject to harvest-specific variations. The analysis regulations are described in "Brew-Technical Analysis Methods-Raw Material" (MEBAK).
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)	81		%
Color (EBC)	3	5	EBC
Color (Lovibond)	1.6	2.3	Lovibond
Protein (dry substance)	9.5	13.5	%
Kolbach Index	37	48	%
Saccharification time		25	min
Viscosity (8.6%)		2.3	m Pa s

Shipping units: 25-kg/55-lb bag, BigBag, bulk

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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 and certified HACCP-System. Our Heinz Weyermann® Roasted Malt Beer Brewery and Malt Flour Mill are also certified acc. FSSC 22000.

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.

Allergen information is provided in accordance with the requirements of Regulation (EU) No. 1169/2011 (LMIV).

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".

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) No. 2018/848. Weyermann® is certified by Kiwa BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

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