WEYERMANN® SPECIALITY MALTS

PRODUCT SPECIFICATION

Product: Weyermann® Organic (Demeter) Pilsner Malt **Crop: 2026**

Produced from malting quality barley from certified organic cultivation (DEMETER). Perfect foundation grist for all lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process from single-step to multi-step infusion, to decoction.
Flavor: malty-sweet and gentle notes of honey

Raw Material: Certified organic malting quality barley (Demeter)

Source: Germany

Ingredients: Certified organic barley (Demeter)
Water

Recommended Quantities:

Brewery	up to [%]:	100
Food Industry	as required	

Usage: Pils; non-alcoholic Beer; alcohol-reduced Beer; all other beer types;

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	%
Extract (dry substance)	78		%
Color (EBC)	2.5	5	EBC
Color (Lovibond)	1.4	2.3	Lovibond
Boiled wort color (EBC)	4	6	EBC
Boiled wort color (Lovibond)	2	2.7	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	37	43	%
Saccharification time		20	min
Viscosity (8.6%)		1.65	m Pa s

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Friability	79		%
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 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