



Weyermann® Liquid Malt Extract Dilution Guidelines (English/Metric)

Weyermann® liquid malt extracts (LME) are pure, additive-free, unhopped extracts, exclusively made from Weyermann® base and specialty malts and water of brewing quality. They are all produced according to the German Beer Purity Law in our 90hL brewery.

Weyermann® LME has a sugar or extract content between 72 and 79 °Brix, making it ideal for both homebrewing and craft beer brewing as well as a high-quality nutritional source for brewing yeast propagation. Our LME has a shelf life of 18 months in the original unopened 4 kg canister when stored in a cool place (<30°C).

The dilution of all Weyermann® LMEs is easily accomplished using the dilution chart below.

First, choose the desired wort original gravity in the left column and read the amount of LME required to produce 100L of wort (at 20°C) in the same row. After hopping and boiling the wort, the final wort gravity should be measured, and the evaporation losses compensated with brewing liquor to achieve the targeted original wort.

Original gravity / extract (% Plato)	Parts extract / Parts brewing liquor*	Amount (kg) of Weyermann® LME for 100L wort (at 20°C)
8,0	1 : 8,5	10,8
8,5	1 : 7,9	11,5
9,0	1 : 7,4	12,2
9,5	1 : 7,0	13,0
10,0	1 : 6,6	13,7
10,5	1 : 6,2	14,4
11,0	1 : 5,9	15,1
11,5	1 : 5,6	15,8
12,0	1 : 5,3	16,5
12,5	1 : 5,1	17,2
13,0	1 : 4,8	18,0
13,5	1 : 4,6	18,7
14,0	1 : 4,4	19,4
14,5	1 : 4,2	20,2
15,0	1 : 4,1	20,9
15,5	1 : 3,9	21,6
16,0	1 : 3,8	22,4
16,5	1 : 3,6	23,1
17,0	1 : 3,5	23,9
18,0	1 : 3,2	25,4
19,0	1 : 3,0	26,9
20,0	1 : 2,8	28,4
21,0	1 : 2,6	30,0
22,0	1 : 2,5	31,5
23,0	1 : 2,3	33,1

*by weight

Example:

To produce a wort or beer with an original gravity of 12.5 °Plato, dilute 1 part of extract with 5.1 parts of brewing water (by weight).

The required amount of brewing water to produce 100L of wort with an original gravity of 12.5 °Plato is calculated by using 17.2 kg of Weyermann® Liquid Malt Extract x 5.1 = 87,72 kg water at 20°C.