



WEYERMANN® BARKE® PILSNER MALT

Made from the finest German two-row historical summer brewing barley Barke®. The long-loved characteristic malt aroma of Barke® is the perfect base for intensely flavourful bright lager beers. This results in an excellent body and a pronounced full-bodiedness.

Sensory: pronounced malt aromas with underlying toffee notes; pleasant, soft mouthfeel

Heirloom malt for malt-forward beer styles, typically for:

- **Pale Lager;** American (Light) Lager, Munich Helles, Festbier, German Leichtbier, Dortmunder Export, Kellerbier (Pale Kellerbier), India Pale Lager
- **Pilsener;** German Pilsener, American Pilsener
- **Amber Lager;** Franconian Red Beer
- **Strong Lager;** Imperial Pilsener
- **Bock;** Light Bock, Dark Bock, Light Doppelbock
- **Pale Ale;** British Mild, Belgian Blond Ale, Trappist Single, Session Pale Ale, English Summer Ale
- **IPA;** Session IPA
- **Amber Ale;** Scottish Light, Heavy and Export
- **Strong Ale;** British Strong Ale
- **Wheat Beer;** Gose

Recommended addition: up to 100%

Enzyme activity: high

Color: 2,5 – 4,5 EBC | 1.4 – 2.1 Lovibond



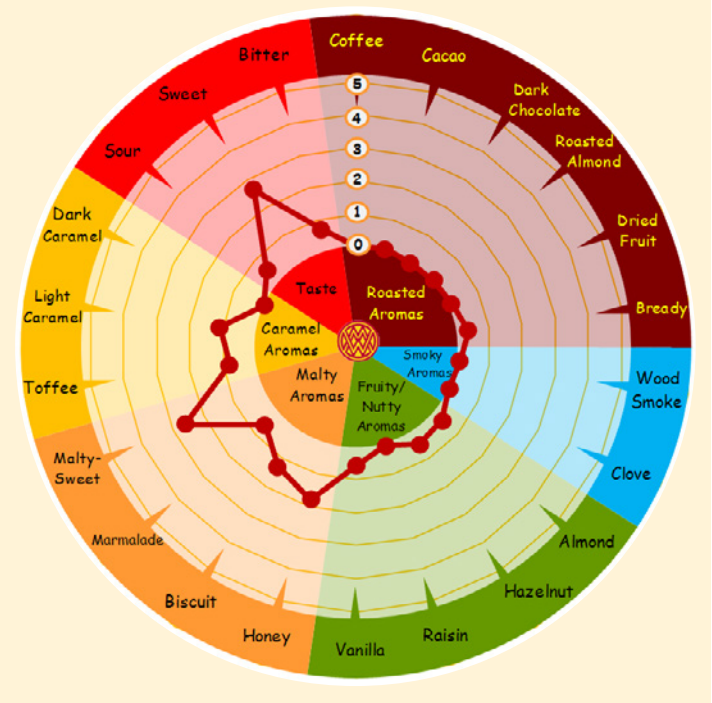
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Barke® Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80.5		%
Color (EBC)	2.5	4.5	EBC
Color (Lovibond)	1.4	2.1	Lovibond
Boiled wort color (EBC)	4	5.5	EBC
Boiled wort color (Lovibond)	2	2.5	Lovibond
Protein (dry substance)	9.5	11.5	%
Kolbach Index	36	41.5	%
Hartong Index 45°C	35	41	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	84		%
Glassy Kernels		2.5	%

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

www.weyermannmalt.com