WEYERMANN® BEECH SMOKED BARLEY MALT

Made from the finest German quality brewing barley malted in Bamberg, the capital of smoked beers.

The strong beech wood smoke gives this malt its unmistakable flavor, hence being the ideal ingredient to perfect any aroma-intensive beer style.

Sensory: pronounced smoke aroma, malty-sweet, with vanilla and honey notes

Smoke malt for light and dark beer styles, typically for:

- **Pale Lager** with Smoke
- **Amber Lager**; Bamberger Rauchbier, Kellerbier, Bamberger Maerzen, Rauchbier
- **Bock;** Rauchbierbock
- **Wheat beer**; Dark wheat, Wheat Bock, Bamberg Weisse Rauchbier, Lichtenhainer
- **Strong Ale**; Old Ale
- **Porter**; Smoked Porter
- **Specialty Beer**; Sathi, Gotlandsdricke

Recommended addition: up to 100%, depending on the desired smoke intensity.

Dosage of 5-10% already increases the aroma complexity with vanilla and honey aromas. Higher dosages achieve strong smoky notes, such as smoked ham.

Enzyme activity: high

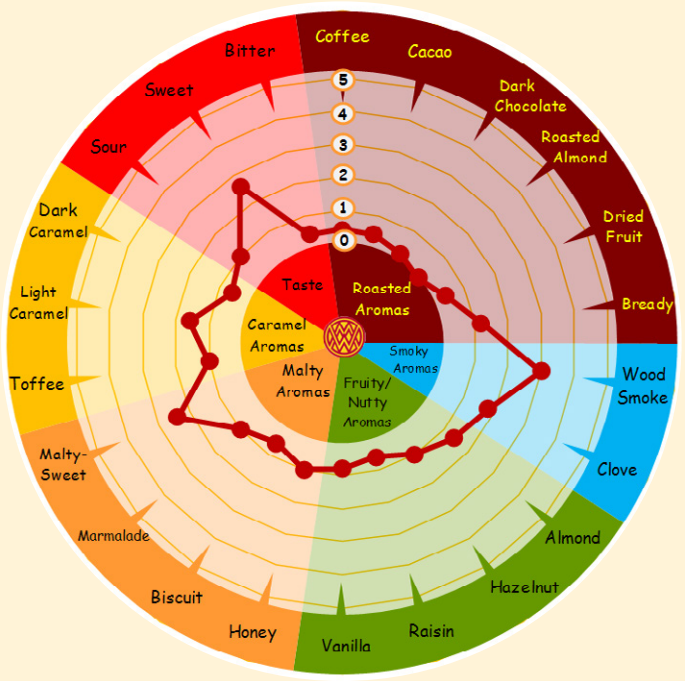
Color: 4,0 – 8,0 EBC | 2.0 – 3.5 Lovibond

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 24 months if unopened.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® Beech Smoked Barley Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	77		%
Color (EBC)	4	8	EBC
Color (Lovibond)	2	3,5	Lovibond
Protein (dry substance)	9	13	%
Kolbach Index	38	45	%
Saccharification time		30	min
Viscosity (8.6%)		1,7	m Pa s
Friability	75		%
Glassy Kernels		3	%