



WEYERMANN® BREWING MALT TYPE COLOGNE

Made from the finest German quality brewing barley. Ideal for brewing pale gold-colored beers with a medium-light body.

Sensory: malty-sweet, light honey and biscuit notes

Special brewing malt for light-colored beers, typically for:

- **Pale Lager;** American Light Lager, International Pale Lager, German Light Beer, Japanese Lager, Mexican Lager,
- **Pilsener;** Pilsener, American Pilsener and International Pilsener
- **Pale Ale;** American Cream Ale, British Golden Ale, Koelsch-style beer
- **Strong Ale;** Belgian Golden Strong Ale
- **Bock;** Helles Bock

Recommended addition: up to 100% possible

Enzyme activity: high

Color: 7.0 – 9.0 EBC | 3.1 – 3.9 Lovibond

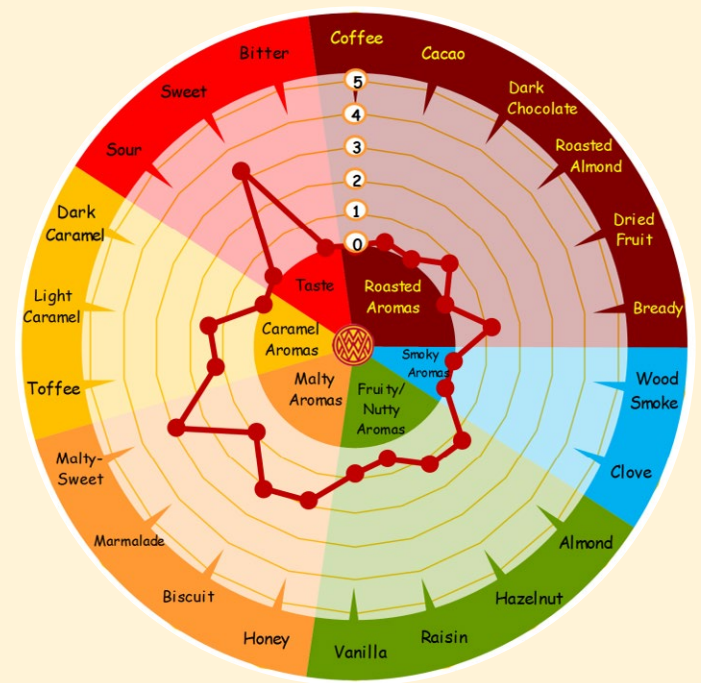


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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® Brewing Malt Type Cologne



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	79.5		%
Color (EBC)	7	9	EBC
Color (Lovibond)	3.1	3.9	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	37	45	%
Hartong Index 45°C	34	44.5	%
Saccharification time		20	min
Viscosity (8.6%)		1.65	m Pa s
Friability	76		%
Glassy Kernels		3.5	%