WEYERMANN® DIASTATIC BARLEY MALT

Due to its very high enzyme power, Weyermann® diastatic barley malt is the natural and highly effective enzyme supplier for any application that requires large amounts of amylolytic enzymes.

Sensory: malty sweet with hints of honey

Use:

- Whiskys, grain-based spirits, wheat-based spirits, grain-based Vodka.
- Special applications in the distillery, bakery, flour mills as well as breweries

Rate: up to 60% possible

Enzymatic activity: very high

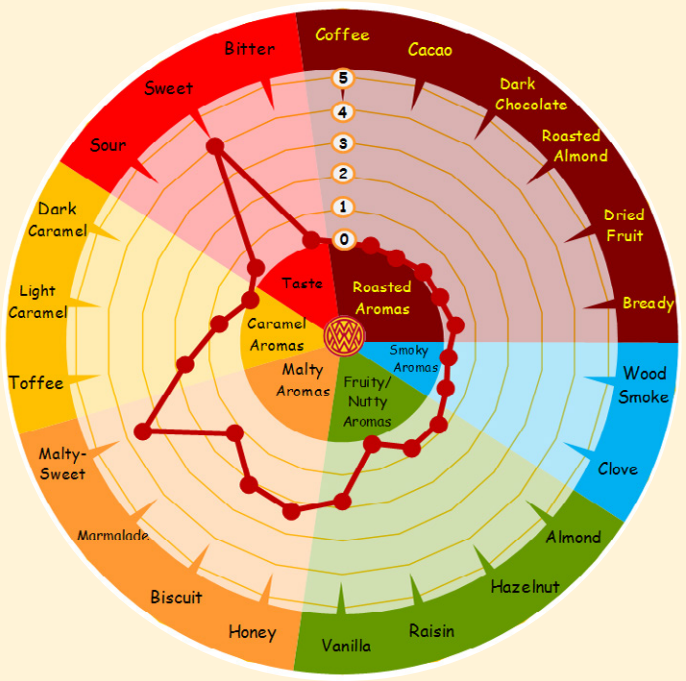
Color: < 5,0 EBC | 1.4 - 2 Lovibond

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® Diastatic Barley Malt



Parameter	Minimum	Maximum	Unit
Moisture content		7	%
Extract (dry substance)	78		%
Color (EBC)	2.5	4	EBC
Color (Lovibond)	1.4	2	Lovibond
Protein (dry substance)	9	12.5	%
Kolbach Index	38	45	%
Saccharification time		15	min
Viscosity (8.6%)		1.65	m Pa s
Friability	78		%
Glassy Kernels		3	%
Diastatic power	300		WK