



WEYERMANN® FLOOR-MALTED BOHEMIAN DARK MALT

Made from the finest Bohemian quality brewing barley (barley varieties Bojos and Malz), this malt has been produced in Bohemia, according to the traditional floor malting process. The artisanal process gives the malt a special character and an extraordinary flavor intensity.

Sensory: Intense malt aroma with toffee and dark caramel notes; full body, pronounced malt sweetness

Traditionally produced terroir malt for typical malt-emphasized, Bohemian beer styles, typically for:

- **Dark Lager;** Czech Dark Lager
- **Bock;** Bohemian Bock
- **Historical Beer Style;** Gruitbier

Recommended addition: up to 100%

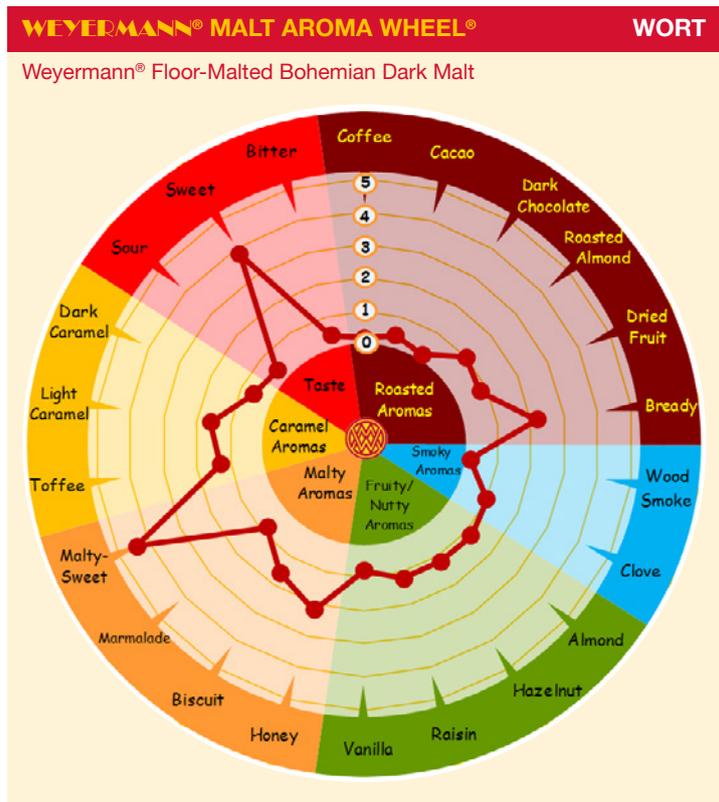
Enzyme activity: medium

Color: 12.0 – 20.0 EBC | 5.0 – 8.0 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.



Parameter	Minimum	Maximum	Unit
Moisture content		4.5	%
Extract (dry substance)	78		%
Color (EBC)	12	20	EBC
Color (Lovibond)	5	8	Lovibond
Protein (dry substance)	10	12	%
Kolbach Index	36.5	45.5	%
Hartong Index 45°C	34	45	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	75		%
Glassy Kernels		3.5	%