



WEYERMANN® FLOOR-MALTED BOHEMIAN PILSNER 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. This artisanal process gives the malt a special character and an extraordinary flavor intensity.

Sensory: intense malt aroma with honey and biscuit notes

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

- **Pale Lager;** Czech Pale Lager
- **Pilsner;** Bohemian Pilsner
- **Amber Lager;** Czech Amber Lager
- **Dark Lager;** Czech Dark Lager
- **Bock;** Bohemian Bock
- **Pale Ale;** Saison
- **Strong Ale;** Wheat Wine
- **Wheat Beer**
- **Historical Beer Style;** Historical Gose, Lichtenhainer, Gruitbier

Recommended addition: up to 100%

Enzyme activity: high

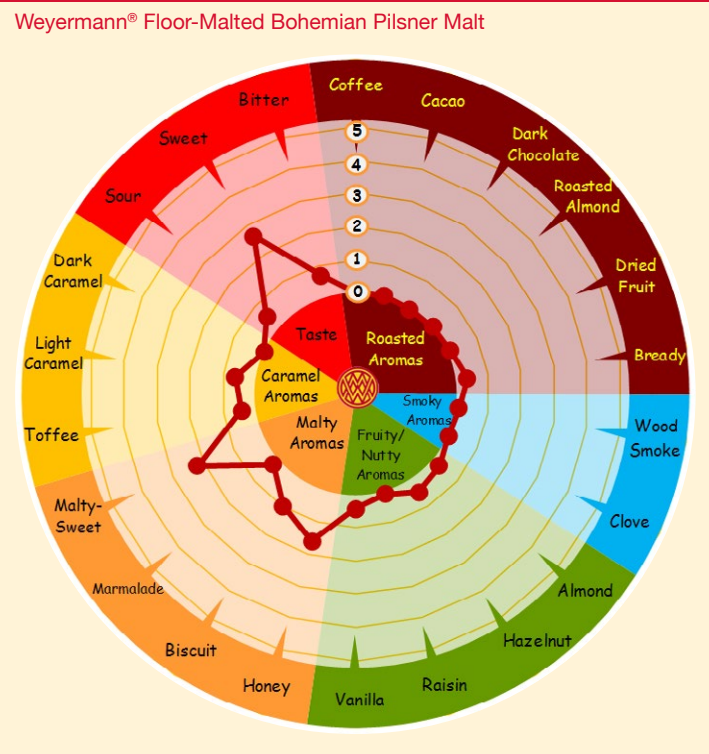
Color: 2.5 – 5.0 EBC | 1.4 – 2.3 Lovibond



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**



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	79		%
Color (EBC)	2.5	5	EBC
Color (Lovibond)	1.4	2.3	Lovibond
Boiled wort color (EBC)	3.5	6.5	EBC
Boiled wort color (Lovibond)	2.1	2.9	Lovibond
Protein (dry substance)	9	12	%
Kolbach Index	36	44	%
Saccharification time		20	min
Viscosity (8.6%)		1.62	m Pa s
Friability	80		%
Glassy Kernels		3	%