



WEYERMANN® ISARIA 1924®

Made from the oldest German malting barley variety Isaria, which was officially approved for the beer production in 1924. Brewers used Isaria to brew traditional, unfiltered and flavorful traditional German Lagers.

Sensory: malty-sweet taste and soft biscuit like aroma; soft mouthfeel

Heirloom malt for traditional German beer styles, typically for:

- **Pale Lager;** Zoigl, Franconian Landbier
- **Amber Lager;** Kellerbier, Märzen, Festbier
- **Dark Lager;** Munich Dunkel
- **Bock;** Pale Bock, Dark Bock

Recommended addition: up to 100% possible

Enzyme activity: medium

Color: 7.0 – 9.0 EBC | 3.1 – 3.8 Lovibond

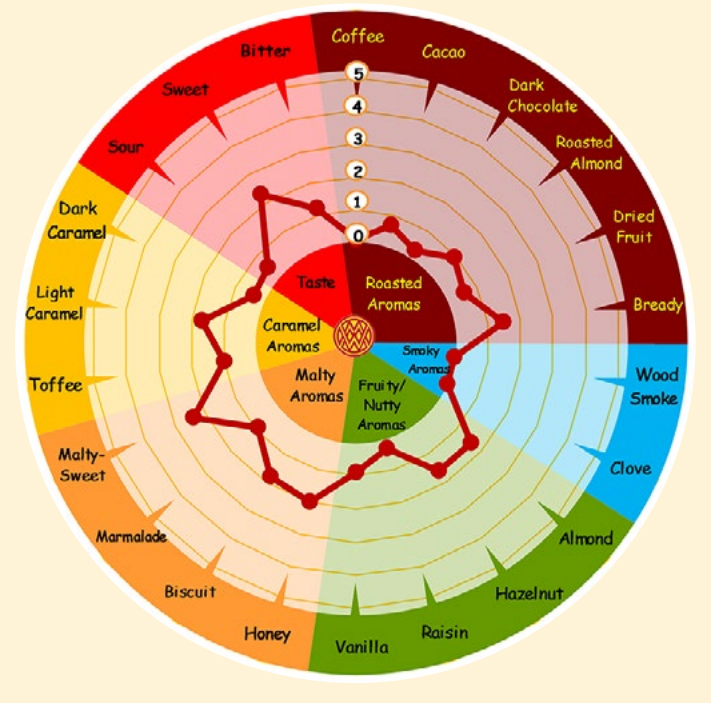


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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**

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Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	78		%
Color (EBC)	7	9	EBC
Color (Lovibond)	3.1	3.8	Lovibond
Protein (dry substance)	11	13	%
Kolbach Index	31	43	%
Hartong Index 45°C	33	43	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	75		%
Glassy Kernels		5	%