

## WEYERMANN® SOUR WORT

Made from light, non-alcoholic fermented barley malt extract. In addition to the use of Weyermann® Sour malt to adjust the mash pH, the biologically obtained Weyermann® Sour Wort enables the natural pH adjustment of the wort.

**Sensory:** fine malt aroma and pleasant acidity

**Use of Sour Wort:** Brewing and beverage industry

Universally applicable for light and dark beer styles for optimizing the wort pH at the end of wort boiling.

**The Sour-Wort is also used for the production of particularly acidic beer styles such as:**

- **Sour Beer;** Gose, Berliner Weisse Style Beer
- **Non-alcoholic beer**
- **Non-alcoholic malt beverage**

**Dosage of Sour Wort:**

**Mash acidification:**

addition of 10 l / 1000 kg malt: 0.1 pH↓

**Kettle wort acidification:**

addition of 6 l / 1000 kg malt: 0.1 pH↓

**Microbiological activity:** by manufacturing processes and aseptic filling, there are no living microorganisms in the product.

**pH:** 2.9 – 3.2

**Packaging and storage of Sour Wort:** The product is aseptically packed in a bag in a box (16 l, 20 kg). It should be stored cool, dry and protected from extreme heat and cold.

**Shelf life** (unopened original packaging):

at 4–8 °C            540 days

at 20 °C            360 days



Parameter	Minimum	Maximum	Unit
Extract		53	GG%/BRIX°
Color (EBC)	8100	8600	EBC
Color (Lovibond)	3054.2	3242.7	Lovibond
Specific weight (ME)	1.13	1.28	kg/l
pH	3.6	4.9	
Viscosity		1000	m PA s