



WEYERMANN® SPELT MALT

Made from the finest German quality spelt.

Sensory: Typical malty-sweet with light nut notes

Spelt malt for top-fermented beer styles, typically for

- Special beer
- Top-fermented beer
- Spelt beer
- Multi-grain beer

Recommended addition: up to 60%

Enzyme activity: high

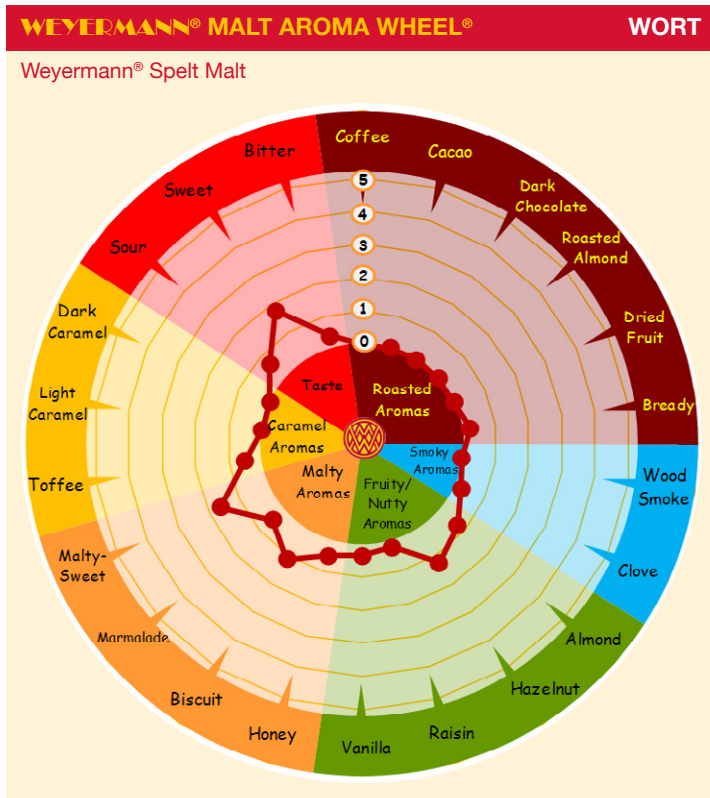
Color: 3.0 – 7.0 EBC | 1.6 – 3.1 Lovibond



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.

This malt variety is available in organic quality on request.



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	79.5		%
Color (EBC)	3	7	EBC
Color (Lovibond)	1.6	3.1	Lovibond
Protein (dry substance)	11	17	%