



WEYERMANN® WHEAT MALT DARK

Made from the finest German quality wheat. Aromatic and mild dark wheat malt.

Sensory: Bread, nut, pastry, honey, toffee and caramel notes

Special malt for top-fermented beer styles, typical for:

- **Wheat beer;** Amber wheat, Dunkles Weizen, Weizenbock, American Wheat Wine, Lambic and Fruit Lambic, Gueuze, Witbier
- **Strong Ale;** Wheat Wine

Recommended addition: up to 50%

Enzyme activity: medium

Color: 15.0 – 20.0 EBC | 6.1 – 8.0 Lovibond

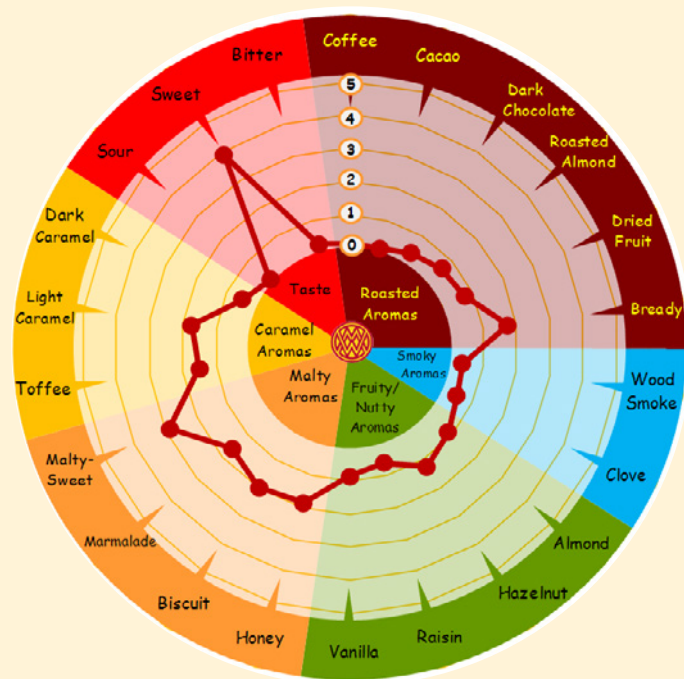


Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® Wheat Malt Dark



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	81		%
Color (EBC)	15	20	EBC
Color (Lovibond)	6.1	8	Lovibond
Protein (dry substance)	10.5	14	%
Kolbach Index	37.5	48	%
Hartong Index 45°C	33	47	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s