



## WEYERMANN® ACIDULATED MALT

**M**ade from the finest German quality brewing barley. Contains natural lactic acid derived from un-hopped beer wort. Important ingredient to adjust the mash- and thus wort pH. Contributes to the optimization of the mash conversion.

**Sensory:** fruity-acidic, universally applicable

**Specialty malt for light and dark beer styles for pH optimization of mash**

- **Sour Beers**

**Recommended addition:** 1% sour malt addition reduces the mash pH by approx. 0.1. Maximum addition 10% in sour beers

**Enzyme activity:** increases enzyme activity by optimal mash pH

**Color:** 1.5 – 5.0 EBC | 0.9 – 2.3 Lovibond



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

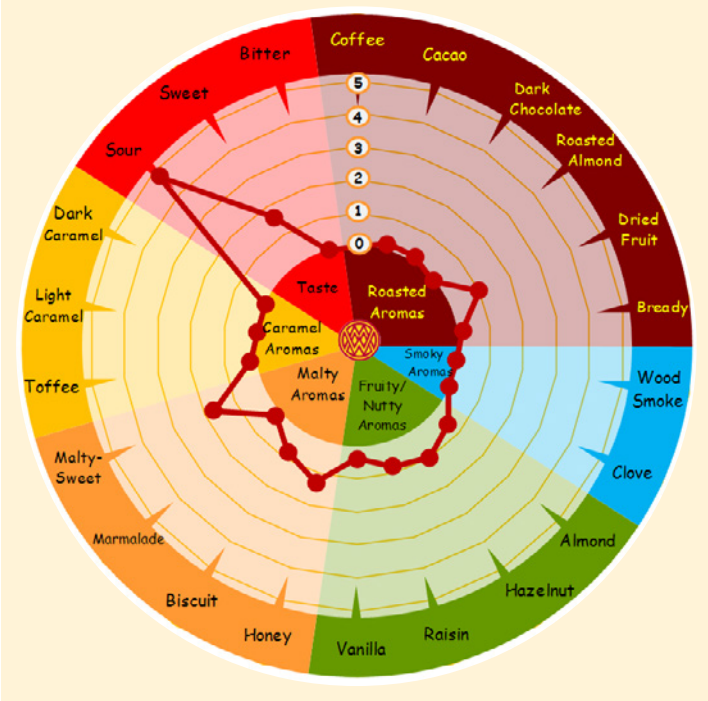
**Shelf life:** When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

**This malt variety is available in organic quality on request.**

### WEYERMANN® MALT AROMA WHEEL®

### WORT

Weyermann® Acidulated Malt



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Color (EBC)	1.5	5	EBC
Color (Lovibond)	0.9	2.3	Lovibond
pH	3.35	3.7	