



WEYERMANN® BOHEMIAN PILSNER MALT

Made from the finest Bohemian quality brewing barley (barley varieties Bojos and Malz), this Pilsner malt is characterized by the typical sententious core notes of the original barley varieties.

Sensory: nutty malt aroma, malty-sweet

Terroir malt for Bohemian beer styles, typically for:

- **Pale Lager;** Czech Pale Lager
- **Pilsener;** Bohemian Pilsener
- **Amber Lager;** Czech Amber Lager
- **Dark Lager;** Czech Dark Lager
- **Bock;** Bohemian Bock
- **Pale Ale;** Saison
- **Strong Ale;** Wheat Wine
- **Wheat Beer;** Gose

Recommended addition: up to 100%

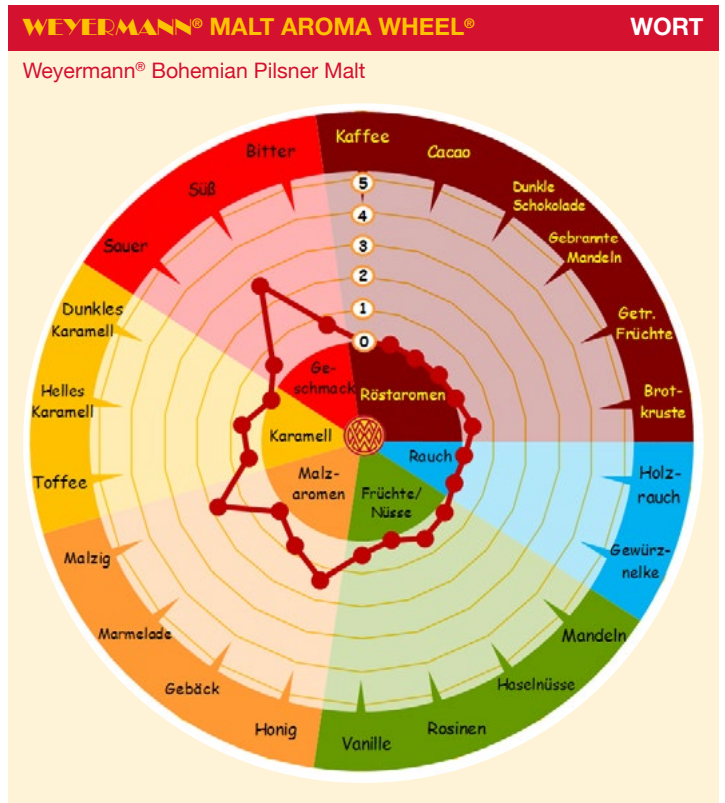
Enzyme activity: high

Color: 3.0 – 5.0 EBC | 1.6 – 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.



| Parameter | Minimum | Maximum | Unit |
|-------------------------|---------|---------|----------|
| Moisture content | | 5 | % |
| Extract (dry substance) | 80 | | % |
| Color (EBC) | 3 | 5 | EBC |
| Color (Lovibond) | 1.6 | 2.3 | Lovibond |
| Protein (dry substance) | 9.5 | 12 | % |
| Kolbach Index | 38 | 42 | % |
| Hartong Index 45°C | 36 | 44 | % |
| Saccharification time | | 20 | min |
| Viscosity (8.6%) | | 1.59 | m Pa s |
| Friability | 82 | | % |
| Glassy Kernels | | 2.5 | % |