



WEYERMANN® ERACLEA PILSNER MALT

Made from the finest two-row Italian Adriatic Coastal barley, cultivated in the region around the city of Eraclea, close to Venice. This aromatic malt provides the perfect base for crisp, aromatic and Mediterranean beers. The malt is characterized by good processability, good yield as well as excellent foam values.

Sensory: malty-sweet with light honey notes.

Terroir malt for crisp tasting beer styles, typically for:

- **Pale Lager;** Mediterranean Style Lager, Mediterranean Style Pilsener, Italian Lager, American Lager
- **Pilsener;** German Pilsener, Pre-Prohibition Lager
- **Italian Beer Styles;** Italian Grape Ale

Recommended addition: up to 100% possible

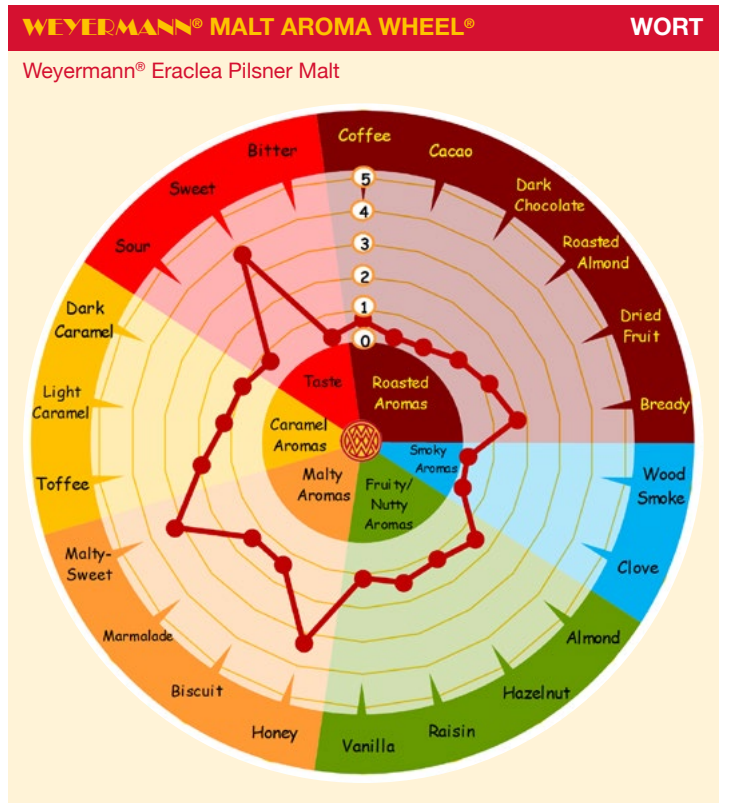
Enzyme activity: high

Color: 2.5 – 5.5 EBC | 1.4 – 2.1 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 18 months if unopened.



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80.5		%
Color (EBC)	2.5	4.5	EBC
Color (Lovibond)	1.4	2.1	Lovibond
Boiled wort color (EBC)	4	5.5	EBC
Boiled wort color (Lovibond)	2	2.5	Lovibond
Protein (dry substance)	9.5	12	%
Kolbach Index	36	42.5	%
Hartong Index 45°C	35	41	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	84		%
Glassy Kernels		2.5	%