



WEYERMANN® EXTRA PALE PREMIUM PILSNER MALT

Made from the finest German quality brewing barley. By selecting suitable raw materials and special maling technologies, particularly light wort and boiling colors are being achieved.

Sensory: malty-sweet with light honey notes

Base malt for light and dark beer styles, typically for:

- **Pale Lager:** American (Light) Lager, International Pale Lager, Czech Pale Lager, Koelsch-style, German Light Beer, Light Lagers, Japanese Lager, Mexican Lager, Bavarian Helles
- **Pilsener:** Pilsener, American Pilsener and International Pilsener
- **Pale Ale:** American Cream Ale, British Golden Ale, Blonde Ale, Trappist Single
- **Strong Ale:** Belgian Golden Strong Ale, Belgian Trippel
- **Wheat Beer:** Berliner Weisse, Leichtes Weizen, Kristallweizen, Lambic, Gueuze, Fruit Lambic, Witbier, Gose, Lichtenhainer, Piwo Grodziskie

Recommended addition: up to 100%

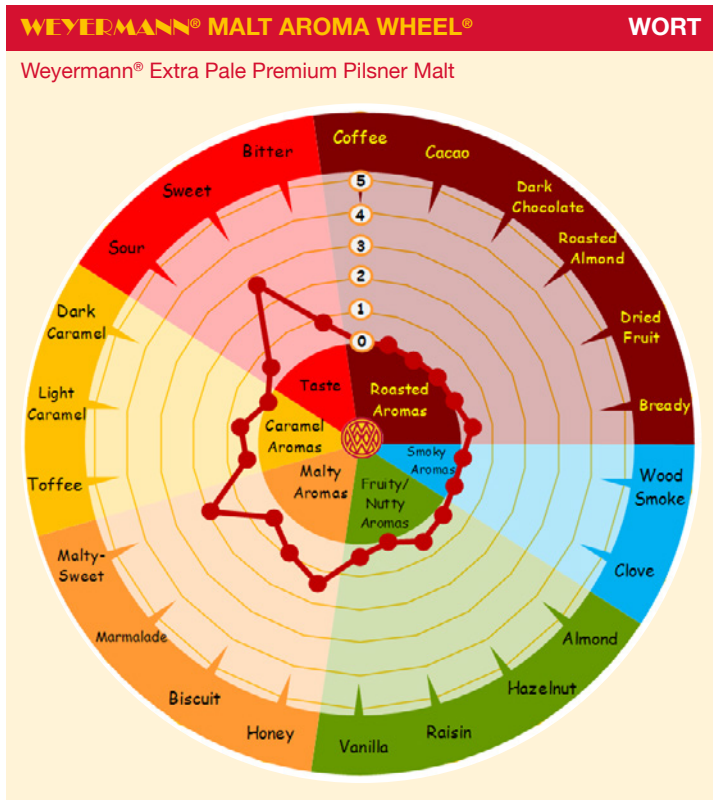
Enzyme activity: high

Color: 2,0 – 3,5 EBC | 1.2 – 1.8 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	3,5	EBC
Color (Lovibond)	1,2	1,8	Lovibond
Boiled wort color (EBC)	3,8	4,5	EBC
Boiled wort color (Lovibond)	1,9	2,1	Lovibond
Protein (dry substance)	9,5	11,5	%
Kolbach Index	37,5	40	%
Hartong Index 45°C	34	39	%
Saccharification time		20	min
Viscosity (8.6%)		1,55	m Pa s
Friability	80		%
Glassy Kernels		2,5	%