



# WEYERMANN® FLOOR-MALTED BOHEMIAN WHEAT MALT

Made from the finest Bohemian quality brewing wheat, this malt has been produced in Bohemia, according to the traditional floor malting process. This traditional and artisanal process gives the malt a special character and an extraordinary flavor intensity.

**Sensory:** Intense wheat malt aroma and intense wheat malt taste, mild malt sweetness, velvety-creamy mouthfeel.

**Traditionally produced terroir malt for top-fermented beer specialties, typically for:**

- **Pale Ale;** Saison
- **IPA;** White IPA
- **Strong Ale;** Wheat Wine
- **Wheat Beer;** Dunkles Weissbier, Weizenbock, Weissbier,
- **Historical Beer Style;** Gose, Lichtenhainer, Sathi
- **Multigrain Beer;** German Rye Beer, Roggenbier

**Recommended addition:** up to 80%

**Enzyme activity:** high

**Color:** 3.0 – 5.5 EBC | 1.6 – 2.5 Lovibond

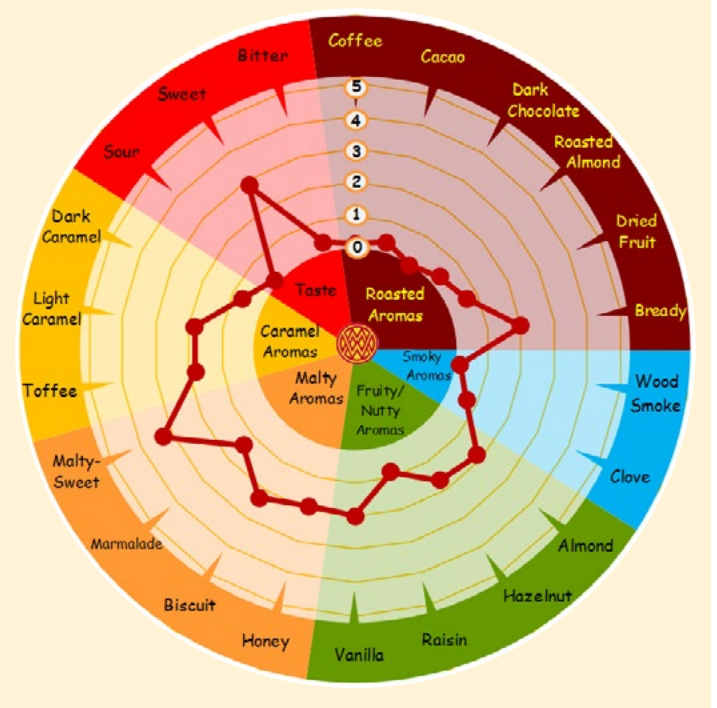


**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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® Floor-Malted Bohemian Wheat Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	81		%
Color (EBC)	3	5.5	EBC
Color (Lovibond)	1.6	2.5	Lovibond
Protein (dry substance)	10.5	13.5	%
Kolbach Index	37	46	%
Hartong Index 45°C	33	46	%
Saccharification time		20	min
Viscosity (8.6%)		2.25	m Pa s