

## WEYERMANN® ISARIA 1924®

Made from the oldest German malting barley variety Isaria, which was officially approved for the beer production in 1924. Brewers used Isaria to brew traditional, unfiltered and flavorful traditional German Lagers.

**Sensory:** malty-sweet taste and soft biscuit like aroma; soft mouthfeel

**Heirloom malt for traditional German beer styles, typically for:**

- **Pale Lager;** Zoigl, Franconian Landbier
- **Amber Lager;** Kellerbier, Märzen, Festbier
- **Dark Lager;** Munich Dunkel
- **Bock;** Pale Bock, Dark Bock

**Recommended addition:** up to 100% possible

**Enzyme activity:** medium

**Color:** 7.0 – 9.0 EBC | 3.1 – 3.8 Lovibond



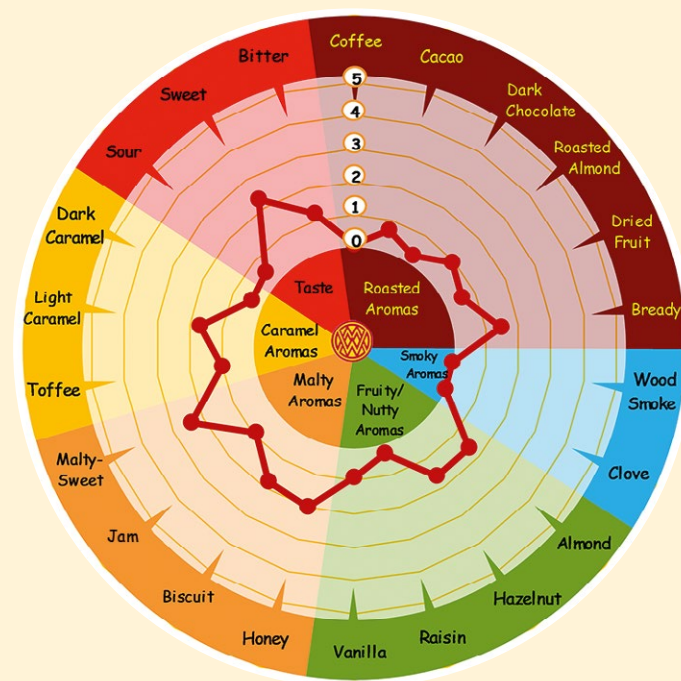
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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 24 months if unopened.

### WEYERMANN® MALT AROMA WHEEL®

### WORT

Weyermann® ISARIA 1924®



| Parameter               | Minimum | Maximum | Unit     |
|-------------------------|---------|---------|----------|
| Moisture content        |         | 5       | %        |
| Extract (dry substance) | 78      |         | %        |
| Color (EBC)             | 7       | 9       | EBC      |
| Color (Lovibond)        | 3.1     | 3.8     | Lovibond |
| Protein (dry substance) | 11      | 13      | %        |
| Kolbach Index           | 31      | 43      | %        |
| Saccharification time   |         | 15      | min      |
| Viscosity (8.6%)        |         | 1.58    | m Pa s   |
| Friability              | 75      |         | %        |
| Glassy Kernels          |         | 5       | %        |