



**WEYERMANN® SPELT MALT**

**M**ade from the finest German quality spelt.

**Sensory:** Typical malty-sweet with light nut notes

**Spelt malt for top-fermented beer styles, typically for**

- Special beer
- Top-fermented beer
- Spelt beer
- Multi-grain beer

**Recommended addition:** up to 60%

**Enzyme activity:** high

**Color:** 3.0 – 7.0 EBC | 1.6 – 3.1 Lovibond



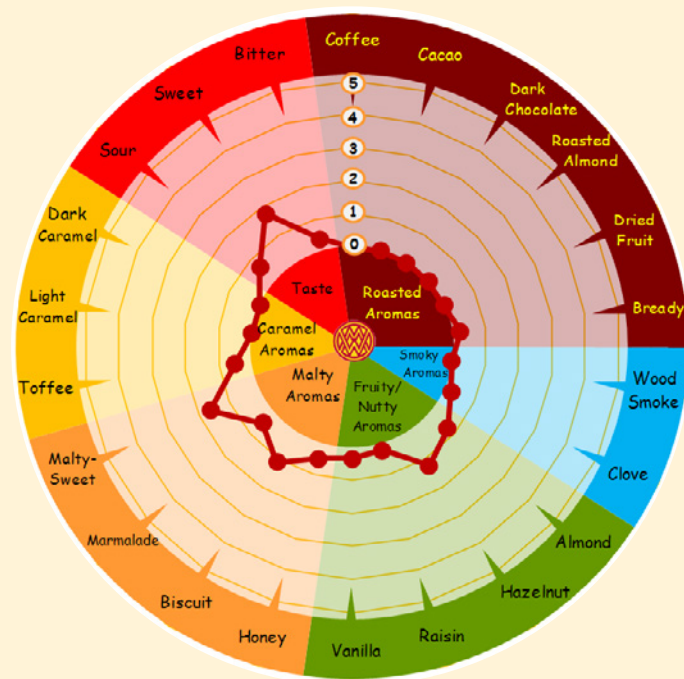
**Shipping units:** 25-kg/55-lb bag, BigBag, bulk

**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.

**This malt variety is available in organic quality on request.**

**WEYERMANN® MALT AROMA WHEEL®** **WORT**

Weyermann® Spelt Malt



Parameter	Minimum	Maximum	Unit
Moisture content		6	%
Extract (dry substance)	79.5		%
Color (EBC)	3	7	EBC
Color (Lovibond)	1.6	3.1	Lovibond
Protein (dry substance)	11	17	%