



WEYERMANN® WHEAT MALT PALE

Made from the finest German quality wheat, this malt provides the perfect base for light wheat beers and other top-fermented beer specialties.

Sensory: Bread, nut, biscuit, toffee and light caramel notes

Special malt for top-fermented beer styles, typically for:

- **Wheat beer;** American Wheat Beer, Leichtes Weizen, Weissbeer, Kristal Weizen, Bernsteinfarbenes Weizen, Dark Wheat beer, Weizenbock, American Wheat Wine, Berliner Weisse, Lambic and Fruit Lambic, Gueuze, Witbier, Gose, Lichtenhainer, Sathi
- **Pale Ale;** Koelsch-style, Blonde Ale, Summer Ale, German Rye Beer, Juicy Pale Ale, Hazy Pale Ale
- **IPA;** White IPA, Juicy IPA, Hazy IPA, NEIPA
- **Strong Ale;** Wheat Wine

Recommended addition: up to 80%.
With an addition of up to 10%, a full body and foam stability in beers is achieved

Enzyme activity: high

Color: 3,0 – 5,0 EBC | 1.6 – 2.3 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® Wheat Malt Pale



Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	82		%
Color (EBC)	3	5	EBC
Color (Lovibond)	1.6	23	Lovibond
Protein (dry substance)	10	13	%
Kolbach Index	37.5	47	%
Hartong Index 45°C	33	46	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s