

## WEYERMANN® SOUR WORT

This biologically derived SOUR WORT can be used during the production for a natural pH value adjustment.

It is a nonalcoholic fermented barley malt extract and shows a hazy, brown appearance as well as a typically malty, acidic taste.

**Use:** brewing and beverage, food and baking industry.

### Recommended Quantities:

Mash acidification: Addition of 10 l / 1000 kg malt (USA: 1.2 US-gallon / 1000 lbs.): 0.1 pH ↓

Wort acidification: Addition of 6 l / 1000 kg malt (USA: 0.72 US-gallon / 1000 lbs.): 0.1 pH ↓

or adopted to the application.

### Shipping units and storage conditions:

The product is aseptically packed in a bag in a box (16 l / 4.23 US-gallon, 20 kg / 44.09 lbs.). It should be stored cool, dry and protected from extreme heat and cold.

### Shelf life:

In unopened original packaging a shelf life of 360 days (at 20 °C / 68 °F) is given.



The following values are subject to harvest-specific variations:

Parameter	Minimum	Maximum	Unit
Lactic acid	52	58	g/l
pH value	2,9	3,2	
Density	1,271	1,317	g/cm <sup>3</sup>
Refraction	58,0	65,0	°Bx