



**WEYERMANN®
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49 (0)951 93220-22 fax: +49 (0)951 93220-922
email: andreas.richter@weyermann.de homepage: www.weyermannmalt.com



Product Specification

Product: Weyermann® Oak Smoked Wheat Malt

Crop: 2013

Produced from quality wheat. Carefully dried over hot, smoky ambers of well-aged oak wood to achieve characteristic, while preserving relatively pale color. Flavor: mild, delicate, and well-rounded aroma of oak smoke; malty-sweet; notes of vanilla and honey

Raw Material: Wheat

Raw Material Source: Germany

Ingredients: Wheat
Water

Recommended Brewery up to [%] (larger charges may be required): 100

Quantities: Food Industry as required

Beer Style: Grodziskie (Grätzer Beer); Smoked Ales; Wheat Beer; "Hefe-Weizen"; Smoked Beer; Ale; Specialty Beer; Smoked Wheat Ales; Porter;

The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods."

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		5.5	%
Extract (dry substance)	82		%
Color	4	5	EBC
Color	2.1	2.8	Lovibond
Protein (dry substance)	10.5	13.5	%
Kolbach Index	37.5	47	%
Hartong Index 45°C	33	46	%
Saccharification time		20	min
Viscosity (8.6%)		2.2	m Pa s
pH	5.75	6.15	
Phenols	5		mg/kg
Phenols	0.17		gr/lb



**WEYERMANN®
SPECIALTY MALTING COMPANY**

Andreas Richter - Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49 (0)951 93220-22 fax: +49 (0)951 93220-922
email: andreas.richter@weyermann.de homepage: www.weyermannmalt.com



P r o d u c t S p e c i f i c a t i o n

Product: Weyermann® Oak Smoked Wheat Malt

Crop: 2013

Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

Shelf life: Under dry storage conditions, within a temperature range of 0 °C - 30 °C (32 °F - 86 °F), our products have a minimum shelf life of 18 months.

All of our products and packaging meet the requirements of DIN EN ISO 9001:2008 and the HACCP (Hazard Analyses of Critical Control Points) food safety management system. They also conform to all applicable government food and health regulations that are currently in force. All of our products are in compliance with the German Beer Purity Law.

All Weyermann® products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, and 50/2000, and do not contain any genetically modified raw materials, ingredients, or additives.

All raw materials are meticulously tested for traces of pesticides, mycotoxins, and heavy metals, and meet the requirements of VO (EG) 165/2010 and 369/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Bamberg, 2013-10-01

Andreas Richter (Quality Manager)