



**WEYERMANN®  
SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® Certified Organic Pilsner Malt**

**Crop: 2013**

Produced from quality two-row spring barley from certified organic cultivation. Perfect foundation grist for all lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process from single-step to multi-step infusion, to decoction. Flavor: malty-sweet and gentle notes of honey

**Raw Material:** Certified organic Two-row Spring Barley

**Raw Material Source:** Germany

**Ingredients:** Certified organic barley  
Water

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

**Quantities:** Food Industry as required

**Beer Style:** Pils; non-alcoholic Beer; alcohol-reduced Beer; all other beer types;

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	%
Extract (dry substance)	78		%
Color	2.8	4	EBC
Color	1.6	2.1	Lovibond
Boiled wort color	4	6	EBC
Boiled wort color	2.1	2.8	Lovibond
Protein (dry substance)		12	%
Kolbach Index	37	43	%
Hartong Index 45°C	34	41	%
Saccharification time		20	min
Viscosity (8.6%)		1.65	mPa s



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Friability	79		%
Glassy Kernels		3	%

**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).

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) Nr. 834/2007; and the implementation of this ecological standard is in compliance with regulation VO (EG) Nr. 889/2008. Weyermann® is certified by BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

Bamberg, 2013-10-01

Andreas Richter (Quality Manager)