



## WEYERMANN SPECIALTY MALTING COMPANY

Andreas Richter—Quality Manager  
Brennerstraße 17-19 D-96052 Bamberg, Germany  
phone: +49-951-93-22-0-22 fax: +49-951-93220 - 922  
andreas.richter@weyermann.de www.weyermann.de



### Product Specification

#### BOHEMIAN PILSNER MALT

**Raw Material Source:**

Czech-grown two-row spring barley "HANKA"

**Product Characteristics:**

Processed specifically for "Bohemian" characteristics to impart a full body, golden-blond color, and complex maltiness to the finished brew

**Recommended Quantities:**

Up to 100% of total grain bill

**Suitability (beer styles):**

All lagers (especially Pils/Pilsner/Pilsener) as well as low-alcohol, "light", and Belgian ales and lagers

Parameter	MIN	MAX	Unit
Moisture content		5.0	%
Extract (dry basis)	81		%
Fine-coarse difference	1.0	2.0	%
Wort color	3.0	4.0	EBC
Wort color	1.7	2.1	Lovibond
Boiled wort color	4.0	6.0	EBC
Boiled wort color	2.1	2.8	Lovibond
Protein (dry substance)	9.5	11.5	%
Protein modification	38.0	42.0	%
Hartong index (VZ 45°C)	38.0	44.0	%
Saccharification time	10	20	min
Final attenuation	82		%
Viscosity (8.6%)	1.46	1.59	m Pa s
Friability	84.0		%
Glassiness	0.4	2.0	%
Shipping units	25-kg (55-lb.) bag, 1,000-kg pallet (bagged), 1,000-kg BigBag, bulk		
Shelf life	12 months (under dry storage conditions)		

**NOTES:** We do not use genetically modified raw materials in any of our malts and extracts. All our malts and extracts meet the strict requirements of the German Beer Purity Law. All our processes are certified in accordance with DIN-ISO 9001-2000. All our malts and extracts are made in accordance with the requirements of all applicable government food- and health regulations, including HACCP (Hazard Analyses of Critical Control Points). All our malts and extracts have less than the maximum allowable amounts of trace elements from pesticides, herbicides, mycotoxins, and nitrosamines. All analyses are carried out by independent, certified laboratories, according to "Brautechnische Analysenmethoden" (Methods of Brew-Technical Analyses), MEBAK Book I-4.1/2. All specifications are subject to change based on harvest season. Specifications last updated on October 10, 2005.