



PRODUCT SPECIFICATION

Product: Weyermann® Pilsner Malt

Crop: 2019

Produced from malting quality barley. 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: Malting quality barley

Source: Germany, EU

Ingredients: Barley
Water

Recommended Brewery up to [%]: 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". The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		5	%
Extract (dry substance)	80.5		%
Color (EBC)	2.5	4.5	EBC
Color (Lovibond)	1.4	2.1	Lovibond
Boiled wort color (EBC)	4	5.5	EBC
Boiled wort color (Lovibond)	2	2.5	Lovibond
Protein (dry substance)	9.5	12	%
Kolbach Index	36	42.5	%
Hartong Index 45°C	35	41	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s



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Friability	84		%
Glassy Kernels		2.5	%

Shipping units: 5-kg/11-lb bag, 25-kg/55-lb bag, 50-kg/110-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.

Hereby we confirm that our products meet all current legal German and European food laws and regulations. This is assured by our certified Quality Management System acc. DIN ISO 9001:2015 and HACCP-System acc. Rev. 4/2003. Our Heinz Weyermann® Roasted Malt Beer Brewery is also certified acc. FSSC 22000/4.1..

Food safety has the highest priority at Weyermann®.

Therefore, all raw materials are subject to a rigorous screening program. This was determined in an agreement with the German Maltsters' Association (DMB). The raw materials are analyzed for pesticides, mycotoxins and heavy metals by an accredited laboratory (SGS Fresenius). Because of this, all raw materials produced by Weyermann® are in accordance with Regulations (EU) No. 123/2005, 165/2010, 396/2005 an 1881/2006.

The NDMA content is below the allowable threshold. The compliance of these limit values is guaranteed by regular checks.

All Weyermann® products are in compliance with Regulations (EU) No. 1829/2003, 1830/2003, 49/2000 and 50/2000, and do not contain any genetically modified raw materials, ingredients or additives.

Our products are traceable and thus in accordance with Regulations No. (EU) 178/2002 and 1935/2004.

We do not use nanomaterials, hormones or Ionizing radiation in our production.

We produce according to the "German Reinheitsgebot".

For more information

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