



**WEYERMANN® SPECIALTY  
MALTING COMPANY**

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**Product Specification**

**FLOOR – MALTED BOHEMIAN PILSNER MALT**

**Raw Material Source:**

Czech-grown two-row spring barley: e.g. Bojos, Tolar (2012 harvest)

**Product Characteristics:**

Traditional, authentic floor malt produced in Czech. Republic according to highest Weyermann® quality standards.

**Recommended Quantities:**

Up to 100% of total grain bill

**Suitability (beer styles):**

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

Parameter	MIN	MAX	Unit
Moisture content		5.5	%
Extract (dry basis)	79		%
Wort color	3.0	5.0	EBC
Wort color	1.6	2.3	Lovibond
Boiled wort color	4.5	6.5	EBC
Boiled wort color	2.1	2.9	Lovibond
Protein (dry substance)	10.5	12.5	%
Protein modification	38.0	44.0	%
Saccharification time		20	min
Final attenuation	80.5		%
Viscosity (8.6%)		1.62	m Pa s
Friability	80		%
Glassiness		2.5	%
Shipping units	Bag (25 kg / 55lb or 50 kg / 110lb), 1,000-kg / 2205 lb pallet (bagged), 1,000-kg / 2205 lb BigBag, bulk		
Shelf life	18 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 9001-2008. 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 01, 2012