



WEYERMANN®
SPECIALTY MALTING COMPANY

Andreas Richter - Quality Manager
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Product Specification

Product: Weyermann® Beech Smoked Barley Malt

Crop: 2016

Produced from quality two-row spring barley. Unique in the world. Initially formulated specifically for the traditional Bamberg Rauchbier (Bamberg Smoked Beer). Can be used for any kind of lager or ale with a complex flavor. Carefully dried over hot, smoky ambers of well-aged beech wood to achieve characteristic smoky flavor, while preserving relatively pale color. Flavor: characteristic, well-rounded aroma of beech wood smoke; malty-sweet; notes of vanilla and honey

Raw Material: Two-row spring barley

Raw Material Source: Germany, Bohemia

Ingredients: Barley
Water

Recommended Brewery up to [%]: 100

Quantities: Food Industry as required

Beer Style: Smoked Wheat Ales; Porter; Smoked Beer; Kellerbiere; Scottish Ales; Smoked Ales; Smoked 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	%
Extract (dry substance)	77		%
Color	4	8	EBC
Color	2.1	3.6	Lovibond
Protein (dry substance)	10	13	%
Kolbach Index	38	45	%
Hartong Index 45°C	36	43	%
Saccharification time		30	min
Viscosity (8.6%)		1.7	m Pa s
Phenols	2.5		mq/kg
Phenols	0.09		qr/lb



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Friability	75		%
Glassy Kernels		3	%

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.

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 396/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Bamberg, 2016-09-27

Andreas Richter (Quality Manager)