



Art. 051.194.9

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Bohemian Pilsner malt Weyermann 3 - 5 EBC 1 kg

Processed specifically for "Bohemian" characteristics to impart a full body, golden-blond colour, and complex maltness to the finished brew. Use up to 100 %.

Base malts

These barley malts with an EBC up to 50 are being used as base malt up to 100%.

The Malt Aroma Wheel®, a valuable brewery tool for developing and describing beer recipes

The worldwide trend towards ever more specialty beers with character, as well as the growing acceptance of these beers by consumers are the key forces behind the increasing use of specialty malts in the brew houses of large, midsize and small breweries. For this burgeoning market segment, Weyermann® offers the largest spectrum of malt varieties.

The new trends in beer tastes make it the more important for brewers to have a standard vocabulary available with which to communicate the differentiated characteristics of the specialty malts they put into their mashes. To this end, Weyermann® has developed a new tool, the Malt Aroma Wheel®, which aids brewers in the selection and use of their specialty malts. The Malt Aroma Wheel® is a registered trademark of the Weyermann® malting Company of Bamberg, Germany.



Weyermann® Malt Aroma Wheel®
Weyermann® Selection Filter Malt Whole Kernel

BOHEMIAN PILSENER 3-5 EBC	Notes
<ul style="list-style-type: none"> • Appearance: golden blond, malty, translucent, shiny and uniform • Weight: 78-80 g/kg • Volume: 1.4-1.5 l/kg • Moisture: 43-45% • Starch: 35-38% • Diastase: 350-400 EBC 	<ul style="list-style-type: none"> • Flavor: malty, bread, caramel, toasty, light malt • Aroma: malty, bread, caramel, toasty, light malt

Specification

Packing dimensions and weight:

Weight	1.013 kg
Length	26.3 cm
Height	5.8 cm
Width	20.5 cm
EAN code	5420069802516

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