



**WEYERMANN®**  
**SPECIALTY MALTING COMPANY**

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## Product Specification

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**Product: Weyermann® Special W®**

**Crop: 2013**

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Produced from quality spring barley. Dark-brown, slightly aromatic kernels. Contributes dark-amber to deep-coppery color to finished beer. Adds mouthfeel as well as a rich malt accent to brew. Very intense, complex, mild, caramel flavor; bread crust; raisins

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**Raw Material:** Spring barley

**Raw Material Source:** Germany

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**Ingredients:** Barley  
Water

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**Recommended Brewery** up to [%] (larger charges may be required): 30

**Quantities:** Food Industry as required

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**Beer Style:** Porter; Stout; Black beer (Schwarzbier); Barley Wine-Style Ale; Belgian-Style Abbey Ale; Belgian "Bruin" Beers; Belgian Specialty Beers; German-Style Doppelbock or Eisbock;

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The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods."

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Parameter:	Minimum:	Maximum:	Unit:
Moisture content		6.5	%
Extract (dry substance)	73		%
Color	280	320	EBC
Color	105.6	120.6	Lovibond

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**Shipping units:** 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

**Shelf life:** Under dry storage conditions, within a temperature range of 0 °C - 30 °C (32 °F - 86 °F), our products have a minimum shelf life of 18 months.

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## **P r o d u c t   S p e c i f i c a t i o n**

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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 369/2005. The nitrosamine content of our malts is below allowable thresholds. In addition, our malts are tested regularly for N-nitrosodimethylamine (NDMA).

Bamberg, 2013-10-01

Andreas Richter (Quality Manager)