



**WEYERMANN® SPECIALTY
MALTING COMPANY**

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

ABBEY MALT®

Raw Material Source:

Two-row spring barley (2010 harvest)

Product Characteristics:

High degree of modification of both proteins and starches. Excellent friability. Low β -glucan values. Highly acidic. Highly malt-aromatic. Adds deep-amber to red-brown color, maltiness, body, and mouthfeel to finished beer. Promotes flavor stability.

Recommended Quantities:

Up to 50% of total grain bill

Suitability (beer styles):

Traditional Abbey Beers, Trapist Beers, Belge Specialty Beers. Blonde, Bruin Festival Beers, Amber, Ale, Faro, Fruit Beers

Parameter	MIN	MAX	Unit
Moisture content		4.5	%
Extract (dry basis)	75.0		%
Wort color	40	50	EBC
Wort color	16	19	Lovibond
Shipping units	Bag (25 kg or 50 kg), 1,000-kg pallet (bagged), 1,000-kg 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 9001-2000.
- 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 1, 2010.