



**WEYERMANN® SPECIALTY
MALTING COMPANY**

Andreas Richter—Quality Manager
Brennerstraße 17-19 D-96052 Bamberg, Germany
phone: +49-951-93-22-0-22 fax: +49-951- 93220 - 922
andreas.richter@weyermann.de www.weyermann.de



Product Specification

ACIDULATED MALT

Raw Material Source:

German-grown two-row spring barley (2010 harvest).

Product Characteristics:

Lowers mash, wort, and beer pH. Contains 1–2% lactic acid. Enhances enzymatic activity in mash and improves extract efficiency. Lightens color in pale brews. Enhances stability and extends shelf life of finished beer. Promotes well-rounded, complex beer flavor.

Recommended Quantities:

Up to 10% of total grain bill. Each 1% lowers mash pH by 0.1.

Suitability (beer styles):

Any ale or lager, especially Pils/Pilsner/Pilsener, low-alcohol beers, wheat beers

Parameter	MIN	MAX	Unit
Moisture content		7.0	%
Wort color	3.0	6.0	EBC
Wort color	1.7	2.8	Lovibond
Protein (dry substance)	10.0	12.5	%
Acid rate	40	60	%
pH	3.30	3.60	pH
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-4.2. All specifications are subject to change based on harvest season. Specifications last updated on October 10, 2010.