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

DIASTATIC WHEAT MALT

Raw Material Source:

German-grown top-quality wheat (2010 harvest).

Product Characteristics:

Ideal addition to pale or dark wheat beers, whenever extra diastatic power is needed in the mash. Can be used to replace “regular” pale wheat malt.

Recommended Quantities:

Up to 50% of total grain bill

Suitability (beer styles):

Ales: Dunkelweizen, Weizenbock, Weizendopplebock, pub wheat ales, light or low-alcohol beers

Parameter	MIN	MAX	Unit
Moisture content		7.0	%
Extract (dry basis)	81.0		%
Wort color	3.0	5.0	EBC
Wort color	1.7	2.4	Lovibond
Protein (dry substance)	11.0	14.0	%
Protein solution	38.5	46.0	%
Hartong index (VZ 45°C)	36.0	44.0	%
Saccharification time		20	min
Viscosity (8.6%)		2.15	m Pa s
Diastatic Power	250		WK
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.*