

WEYERMANN® SPECIALTY MALTING COMPANY

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Product Specification

BAVARIAN MAIBOCK LIQUID MALT EXTRACT (LME)

Raw Material Source:

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

Availability:

Seasonal.

Product Characteristics:

Weyermann® Bavarian Maibock LME is *the* perfect extract for the traditional late-spring Bockbier of Bavaria (Mai means "May" in German). It is a golden-brown, unhopped LME. It is produced entirely from a double-decoction mash of Weyermann® Vienna Malt (80%), Weyermann® CARAFOAM® (10%) and Weyermann® CARARED® (10%).

Recommended Quantities:

Calculate using the following formula: **NKV** x **OG** x °**P** x **0.11** = **LME** in **Ibs.**, whereby

NKV = net kettle volume (at end of boil) in US gallons

OG = original gravity at end of boil (e.g. 1.048)

°P = °Plato of wort at end of boil (e.g. 12)

0.11 = approx. multiplication constant (@75.5% extract); it is 0.116 @72% and 0.105 @79%

Suitability (beer styles):

Lagers: Maibock and other Bavarian Bockbiers

Parameter	MIN	MAX	Unit
Extract	72	79	%
Wort color at OG 1.050 (13°P)	20	25	EBC
Wort color at OG 1.050 (13°P)	8.1	9.9	Lovibond
Specific Gravity of undiluted LME	1.350	1.400	OG
Shipping units	4-kg (8.8-lb.) plastic jerry cans		
Shelf life	18 months (under cool 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 foodand 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 specifications are subject to change based on harvest season. Specifications last updated on October 1, 2010.