WEYERMANN® SPECIALTY MALTING COMPANY
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Product Specification

PALE ALE MALT

Raw Material Source: German-grown two-row spring barley (2010 harvest).
Product Characteristics: Processed specifically for "English" characteristics. Highly modified for use with both single- or multi-step infusion. Perfect foundation grist for all ales, but yields great results in lager-making, too. Low protein and glucan levels for easy lautering and high extract efficiency. Provides excellent body, pale color, and complex maltiness to finished brew.
Recommended Quantities: Up to 100% of total grain bill
Suitability (beer styles): All ales (including Stout, Porter, Belgian beers)

Parameter	MIN	MAX	Unit
Moisture content		4.0	%
Extract (dry basis)	79.0		%
Wort color	5.5	7.5	EBC
Wort color	2.6	3.4	Lovibond
Boiled Wort color	7.0	9.0	EBC
Boiled Wort color	3.2	3.9	Lovibond
Protein (dry substance)	9.0	11.5	%
Protein solution	37.0	43.0	%
Hartong index (VZ 45°C)	36.0	42.0	%
Saccharification time		20	min
Viscosity (8.6%)		1.69	m Pa s
Friability	78.0		%
Glassiness		3.0	%
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.*