



**WEYERMANN® SPECIALTY
MALTING COMPANY**

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Product Specification

PILSNER MALT

Raw Material Source: German-grown two-row spring barley (2010 harvest).

Product Characteristics: Perfect foundation grist for all lagers. Excellent modification and favorable protein and glucan levels. Excellent lautering properties. Provides finished beer with substantial body and mouthfeel, as well as good foam development and head retention. Very flexible grain with high extract efficiency for reliable lager-making in any brew house, including pub ale systems. Yields optimum results for any process—from single-step to multi-step infusion, to decoction.

Recommended Quantities: Up to 100% of total grain bill

Suitability (beer styles):

All lagers, especially Pils/Pilsner/Pilsener, low-alcohol beer, "light" beer, Belgian beers

Parameter	MIN	MAX	Unit
Moisture content		5.0	%
Extract (dry basis)	80		%
Wort color	2.5	4.0	EBC
Wort color	1.5	2.1	Lovibond
Boiled Wort color	4.0	6.0	EBC
Boiled Wort color	2.1	2.8	Lovibond
Protein (dry substance)	9.5	11.0	%
Protein solution	36.5	44.5	%
Hartong index (VZ 45°C)	34.0	43.0	%
Saccharification time		15	min
Viscosity (8.6%)		1.58	m Pa s
Friability	82.0		%
Glassiness		2.5	%
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.