



**WEYERMANN® SPECIALTY
MALTING COMPANY**

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Product Specification

SINAMAR® COLOR MALT EXTRACT

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

Availability: All year.

Product Characteristics:

Weyermann® SINAMAR® Color Malt Extract is produced entirely from de-husked CARAFA® SPECIAL TYPE II roasted malt. The SINAMAR® extract is brewed like beer and then vacuum-evaporated to concentrate it. It contributes dark color to the finished beer but next to no bitterness. SINAMAR® is packaged hot for sterility. It produces no turbidity and is highly pH-stable.

Recommended Quantities:

Use 14g (11.9 ml) of SINAMAR® Color Malt Extract to darken 1 hl of beer or wort by 1 EBC; or use 1.5 oz. (1.25 fl.oz.) to darken 1 bbl of beer or wort by 1°Lovibond.

Suitability (beer styles):

All dark ales and lagers, both barley-based and wheat-based, including stout, Porter, and Dunkelweizen. Also for coloring soft drinks, tea, and spirits.

Labeling information:

Weyermann® SINAMAR® has no E-number. A declaration as “malt extract”, “barley malt extract” or “roast malt extract” will suffice.

Parameter	MIN	MAX	Unit
Extract color	8100	8600	EBC
Extract color	3040	3200	Lovibond
Real extract		53	Weight-%/BRIX°
Specific weight	1.15	1.28	g/cm ³
pH value	3.8	4.9	-
Viscosity		1000	m Pa s

Shipping units 5-liter, 10-liter, 30-liter plastic jerry cans; 5-oz. bottle (homebrew size)

Shelf life 18 months (under cool storage conditions (2–8°C; 35–45°F) storage conditions)

NOTES:

- This ingredient is considered NOT genetically modified or NOT derived from a genetically modified organism as defined by EC regulation 1830/2003/EC on labeling and traceability and 1829/2003/EC on genetically modified food and feed and any amending legislation.
- 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. CARAFA SPECIAL® contain no nitrofen or hormones (MPA). All analyses are carried out by independent, certified laboratories, according to “Brautechnische Analysenmethoden” (Methods of Brew-Technical Analyses), MEBAK Book I-4.1./2.6. All specifications are subject to change based on harvest season. Specifications last updated on October 1, 2010.
- SINAMAR® is a registered trademark of the Weyermann® Specialty Malting Company.