



**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

SMOKED MALT

Raw Material Source:

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

Product Characteristics:

Unique in the world. Initially formulated specifically for the traditional Bamberg Rauchbier (Bamberg Smoked Beer). Can be used for any kind of lager or ale with a complex flavor. Carefully dried over hot, smoky ambers of well-aged beech wood to achieve characteristic smoky flavor, while preserving relatively pale color. Suitable for beers of all strengths, from “regular” to Märzen to Doppelbock.

Recommended Quantities:

Up to 100% of total grain bill

Suitability (beer styles):

Lagers: Bamberg-style Rauchbier, unfiltered barley-based lagers

Ales: Alaskan smoked, Scottish

Parameter	MIN	MAX	Unit
Moisture content		5.0	%
Extract (dry basis)	77.0		%
Wort color	4.0	8.0	EBC
Wort color	2.1	3.6	Lovibond
Protein (dry substance)	10.0	13.0	%
Protein solution	38.0	45.0	%
Hartong Index (45°C)	36.0	43.0	%
Saccharification time		30	min
Viscosity (8.6%)		1.70	m Pa s
Friability	75.0		%
Glassiness		3.0	%
Phenols		4.0	mg / l
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.