



PRODUCT SPECIFICATION

Product: Weyermann® Floor-Malted Bohemian Wheat Malt

Crop: 2022

Made from the finest Bohemian malting quality wheat, this malt has been produced in Bohemia, according to the traditional floor malting process. This traditional and artisanal process gives the malt a special character and an extraordinary flavor intensity.

Sensory: Intense wheat malt aroma and intense wheat malt taste, mild malt sweetness, velvety-creamy mouthfeel.

Enzyme activity: high

Raw Material: Bohemian malting quality wheat

Source: Bohemia

Ingredients: Wheat
Water

Recommended	Brewery	up to [%]:	100
Quantities:	Food Industry	as required	

Usage: Pale Ale; American-Style India Pale Ale; Strong Ale; Wheat Beer; Historical Beer Styles; Multigrain Beers;

The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods". The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		5.5	%
Extract (dry substance)	81		%
Color (EBC)	3	5.5	EBC
Color (Lovibond)	1.6	2.5	Lovibond
Protein (dry substance)	10.5	13.5	%
Kolbach Index	37	46	%
Hartong Index 45°C	33	46	%
Saccharification time		20	min
Viscosity (8.6%)		2.25	m Pa s



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Shipping units: 5-kg/11-lb bag, 25-kg/55-lb bag, BigBag, bulk

Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 18 months if unopened.

Hereby we confirm that our products meet all current legal German and European food laws and regulations. This is assured by our certified Quality Management System acc. DIN ISO 9001:2015 and HACCP-System acc. Rev. 4/2003. Our Heinz Weyermann® Roasted Malt Beer Brewery is also certified acc. FSSC 22000/5.

Food safety has the highest priority at Weyermann®.

Therefore, all raw materials are subject to a rigorous screening program. This was determined in an agreement with the German Maltsters' Association (DMB). The raw materials are analyzed for pesticides, mycotoxins and heavy metals by an accredited laboratory (SGS Fresenius). Because of this, all raw materials produced by Weyermann® are in accordance with Regulations (EU) No. 123/2005, 165/2010, 396/2005 and 1881/2006.

The NDMA content is below the allowable threshold. The compliance of these limit values is guaranteed by regular checks.

All Weyermann® products are in compliance with Regulations (EU) No. 1829/2003, 1830/2003, 49/2000 and 50/2000, and do not contain any genetically modified raw materials, ingredients or additives.

Our products are traceable and thus in accordance with Regulations No. (EU) 178/2002 and 1935/2004.

We do not use nanomaterials, hormones or ionizing radiation in our production.

We produce according to the "German Reinheitsgebot".

For more information

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