



PRODUCT SPECIFICATION

Product: Weyermann® Organic Pale Ale Malt

Crop: 2022

Produced from malting quality barley from certified organic cultivation. Provides excellent body and pale color. 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.

Flavor: notes of bread, dried fruits and honey

Raw Material: Certified organic malting quality barley

Source: Germany, EU

Ingredients: Certified organic barley
Water

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

Usage: Ale; Stout; Porter; all other beer types;

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) | 79 | | % |
| Color (EBC) | 5.5 | 7.5 | EBC |
| Color (Lovibond) | 2.5 | 3.3 | Lovibond |
| Protein (dry substance) | 9 | 12.5 | % |
| Kolbach Index | 37 | 43 | % |
| Hartong Index 45°C | 36 | 42 | % |
| Saccharification time | | 20 | min |
| Viscosity (8.6%) | | 1.69 | m Pa s |
| Friability | 78 | | % |
| Glassy Kernels | | 3 | % |



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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".

Our products are manufactured, processed, and labeled in accordance with EU-Öko VO (EG) Nr. 2018/848; and the implementation of this ecological standard is in compliance with regulation VO (EG) Nr. 889/2008. Weyermann® is certified by Kiwa BCS Ökogarantie, Nuremberg, agency number DE-ÖKO-001, as being in compliance with EU-Öko VO requirements.

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| For more information | Mich. Weyermann® GmbH & Co. KG Brennerstraße 17-19, 96052 Bamberg |
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