



## PRODUCT SPECIFICATION

**Product: Weyermann® Roasted Malt Beer SINAMAR®**

**Crop: 2022**

Weyermann® Roasted Malt Beer SINAMAR® is produced entirely from CARAFA® roasted malt. Weyermann® Roasted Malt Beer 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. Weyermann® Roasted Malt Beer SINAMAR® is packaged hot for sterility. It produces no turbidity and is highly pH-stable. Weyermann® Roasted Malt Beer SINAMAR® has no E-number. Use 14g (11.9 ml) of Weyermann® Roasted Malt Beer SINAMAR® 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. SINAMAR® is a registered trademark of Heinz Weyermann® GmbH, Bamberg, Germany.

**Raw Material:** Malting quality barley

**Source:** Germany, EU

**Ingredients:** Water  
Roasted barley malt  
Hops  
Yeast

**Recommended** Brewery

**Quantities:** Food Industry as required

**Usage:** Black beer (Schwarzbier); Dark Lagers; 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:
Extract		53	GG%/BRIX°
Color (EBC)	8100	8600	EBC
Color (Lovibond)	3054.2	3242.7	Lovibond
Specific weight (ME)	1.13	1.28	kg/l
pH	3.6	4.9	
Viscosity		1000	m Pa s



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**Shipping units:** 5.9-kg, 11.8-kg, 25-kg plastic cans, 1180-kg container

**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.

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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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