



WEYERMANN®
SPECIALTY MALTING COMPANY

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Product Specification

Product: Weyermann® Special W®

Crop: 2017

Produced from quality spring barley. Dark-brown, slightly aromatic kernels. Contributes dark-amber to deep-coppery color to finished beer. Adds mouthfeel as well as a rich malt accent to brew. Very intense, complex, mild, caramel flavor; bread crust; raisins

Raw Material: Malting Barley

Raw Material Source: Germany

Ingredients: Barley
Water

Recommended Brewery up to [%] (larger charges may be required): 30

Quantities: Food Industry as required

Beer Style: Porter; Stout; Black beer (Schwarzbier); Barley Wine-Style Ale; Belgian-Style Abbey Ale; Belgian "Bruin" Beers; Belgian Specialty Beers; German-Style Doppelbock or Eisbock;

The following values are subject to harvest-specific variations. All analyses are performed by independent, certified laboratories according to MEBAK "Brew-Technical Analysis Methods."

Parameter:	Minimum:	Maximum:	Unit:
Moisture content		6.5	%
Extract (dry substance)	73		%
Color (EBC)	280	320	EBC
Color (Lovibond)	106	121.1	Lovibond

Shipping units: 5-kg/11-lb bag, 25-kg/55-lb bag, 50-kg/110-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.



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P r o d u c t S p e c i f i c a t i o n

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All of our products and packaging meet the requirements of DIN EN ISO 9001 and the HACCP (Hazard Analyses of Critical Control Points) food safety management system. They also conform to all applicable government food and health regulations that are currently in force. All of our products are in compliance with the German Beer Purity Law.

All Weyermann® products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, and 50/2000, and do not contain any genetically modified raw materials, ingredients, or additives.

All raw materials are meticulously tested for traces of pesticides, mycotoxins, and heavy metals, and meet the requirements of VO (EG) 165/2010 and 396/2005. The nitrosamine content is below allowable thresholds. The compliance of these limit values is guaranteed by regular checks.

Bamberg, 2018-03-07

Andreas Richter (Quality Manager)