

03 / 2014



ORIGINAL SUPERB BAVARIAN AND BOHEMIAN TWO-ROW MALTS

WEYERMANN® MALT

Weyermann® Specialty Malting Company · Brennerstrasse 17-19 · 96052 Bamberg - Germany
Phone: +49 - (0)951 - 93 220-12 · Fax: +49 - (0)951 - 93 220-912 · e-mail: info@weyermann.de · www.weyermannmalt.com



SINAMAR®

Weyermann® Specialty Malting Company · Brennerstrasse 17-19 · 96052 Bamberg - Germany
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WEYERMANN® SPECIALTY MALTS



A taste for quality is a taste for life.

WEYERMANN® MALT

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Welcome to the Weyermann® World of Specialty Malts!

Your partner in all malt matters.

We have the largest selection of malts, all produced in our own plants.

Our Quality Management Systems are DIN ISO 9001 certified.

These are the guarantees for the quality of all our specialty malts, malt extracts and SINAMAR®

- Our highly trained and skilled production team
- Our overall-process control system which allows us to monitor every step of our operation - from the barley at the receiving dock, through silo storage and malting, to tracking all exports of the final product
- Regular analyses by federally licensed food inspection and audit companies
- Adherence to the requirements of the German Purity Law
- Exclusively German-grown, top-quality, non genetically-modified crop varieties of barley, wheat and rye planted specifically for brewery use
- State-of-the-art, cutting-edge malting and brewing equipment
- Fast and precise traceability of our entire line of specialty malts from the grower to the finished specialty malt by way of unique lot numbers encoded in D2 barcode transparencies
- Individual batch analysis data customer-downloadable using D2 barcode scans (individual batch analyses are also available online)

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The Weyermann® Malt Aroma Wheel®

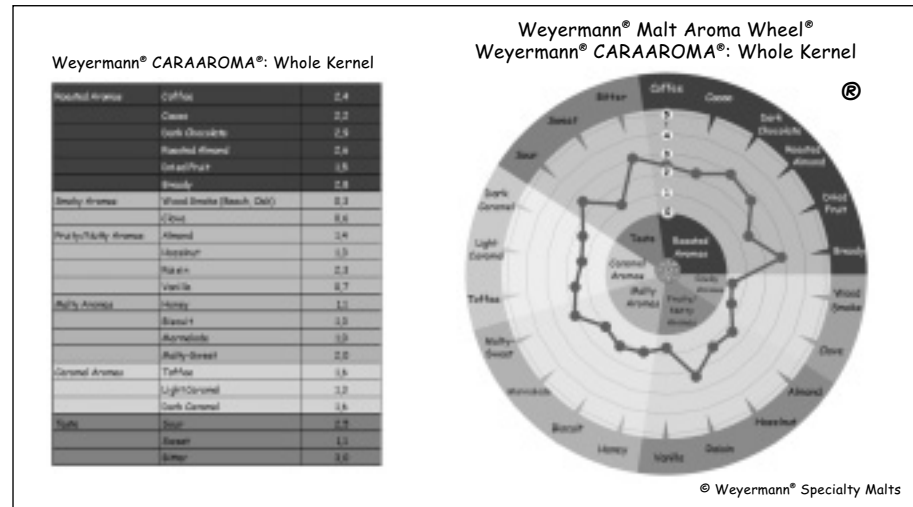
A valuable brewery tool for developing and describing beer recipes

The worldwide trend towards ever more specialty beers with character, as well as the growing acceptance of these beers by consumers are the key forces behind the increasing use of specialty malts in the brew houses of by large, midsize, and small breweries. For this burgeoning market segment, Weyermann® offers the largest spectrum of malt varieties.

The new trends in beer tastes make it the more important for brewers to have a standard vocabulary available with which to communicate the differentiated characteristics of the specialty malts they put into their mashes. To this end, Weyermann® has developed a new tool, the Malt Aroma Wheel®, which aids brewers in the selection and use of their specialty malts.

The Malt Aroma Wheel® is a registered trademark of the Weyermann® Malting Company of Bamberg, Germany.

The Weyermann® Malt Aroma Wheel® was developed empirically through sensory analysis and is based on the following categories:



Roasted Aromas:

Coffee, Cacao, Dark Chocolate, Roasted Almond, Dried Fruit, Bready

Smoky Aromas:

Wood Smoke (Beech, Oak), Clove

Fruity/Nutty Aromas:

Almond, Hazelnut, Raisin, Vanilla

Malty Aromas:

Honey, Biscuit, Marmalade, Malty-Sweet

Caramel Aromas:

Toffee, Light Caramel, Dark Caramel

Taste:

Sour, Sweet, Bitter

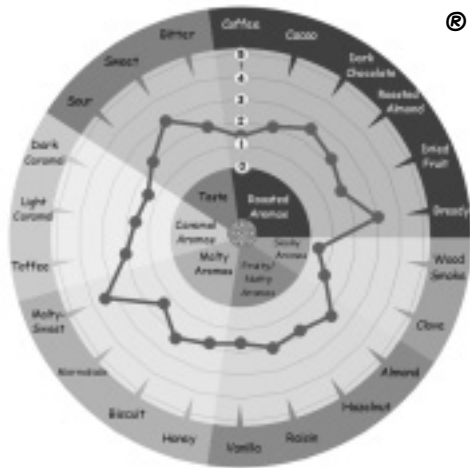
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Weyermann® Malt Aroma Wheel®
Weyermann® Barke® Pilsner Malt: Whole Kernel



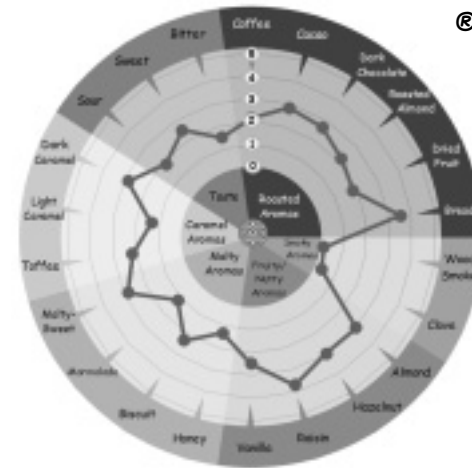
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Weyermann® Malt Aroma Wheel®
Weyermann® Abbey Malt®: Whole Kernel



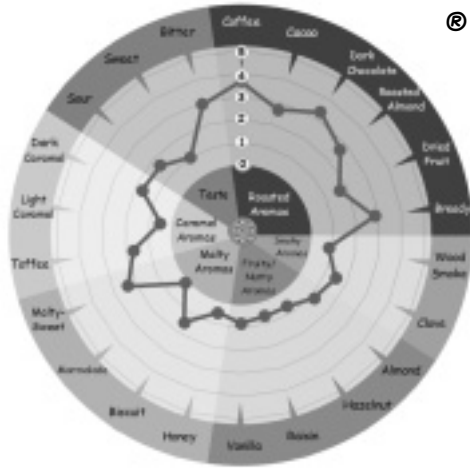
© Weyermann® Specialty Malts

Weyermann® Malt Aroma Wheel®
Weyermann® Special W®: Whole Kernel



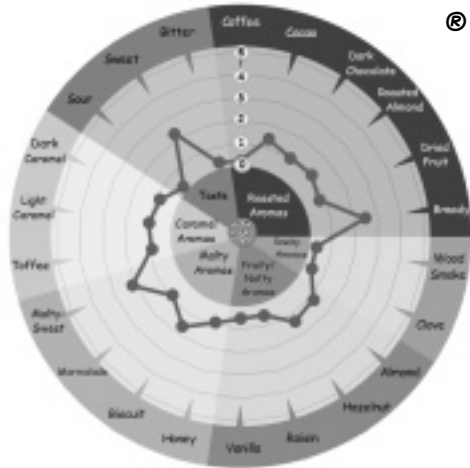
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Weyermann® Malt Aroma Wheel®
Weyermann® CARAFA® SPECIAL: Whole Kernel



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Weyermann® Malt Aroma Wheel®
Weyermann® Dark Wheat Malt: Whole Kernel



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Weyermann® Malt Aroma Wheel®
Weyermann® Beech Smoked Barley Malt: Whole Kernel



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Individual Weyermann® Malt Aroma Wheels® are part of the product specifications of every malt variety and can be downloaded online from the Weyermann® Homepage.
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Brew Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® Extra Pale Premium Pilsner Malt	2.0 - 2.5	1.2 - 1.4	<ul style="list-style-type: none"> • Pils / Pilsners / Pilsners as well as any lager and ale styles requiring pale base malt 	up to 100 %	<ul style="list-style-type: none"> • produces authentic Pilsener-style flavors and aromas • extra pale beer color 	in stock
* Weyermann® Pilsner Malt	2.5 - 4.0	1.5 - 2.1	<ul style="list-style-type: none"> • Pilsner • Lagers • Ales 	up to 100 %	<ul style="list-style-type: none"> • produces superb: Pilsner Lagers 	in stock
* Weyermann® Pale Ale Malt	5.5 - 7.5	2.6 - 3.4	<ul style="list-style-type: none"> • for all beer types • Ale • Stout • Porter 	up to 100 %	<ul style="list-style-type: none"> • produces superb: Lagers Ales 	in stock
* Weyermann® Vienna Malt	6.0 - 9.0	2.8 - 3.9	<ul style="list-style-type: none"> • Vienna Beer Style • "Maerzenbier" • "Mai-Bock" • Amber Lager • Home Brew Beer • Golden Ale • October Beer 	up to 100 %	<ul style="list-style-type: none"> • full bodied, golden colored smooth tasting beers 	in stock

* This malt is also available as a certified organic product - certified by BCS Öko-Garantie DE-ÖKO-001

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Brew Malt	EBC	Lovibond	Use	Rate	Result	Availability
* Weyermann® Munich Malt	I 12 - 18 II 20 - 25	5.1 - 7.0 8.0 - 9.9	<ul style="list-style-type: none"> • Dark Lagers • Dark Beer • Bock Beer • October Beer • Stout • "Schwarzbier" • Brown Ale • Dark Ale • Amber Beer 	up to 100 %	<ul style="list-style-type: none"> • enhanced dark beer body and aroma 	in stock

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Smoked Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® Beech Smoked Barley Malt	4.0 - 8.0	2.1 - 3.6	<ul style="list-style-type: none"> • Smoked Beer • Specialty beers “Bamberger Rauchbier” • “Kellerbier” • Lager • Alaskan Ale • Scottish Ale 	up to 100 %	<ul style="list-style-type: none"> • produced from German-grown top-quality spring barley • characteristic beech smoke aroma and taste; gentle notes of vanilla and honey 	in stock
Weyermann® Oak Smoked Wheat Malt	4.0 - 6.0	1.7 - 2.4	<ul style="list-style-type: none"> • Wheat Beers • Smoked Wheat Ales • Ales • Smoked Ales • Grodziskie (Grätzer Beer) 	up to 80 %	<ul style="list-style-type: none"> • produced from German-grown top-quality wheat • finest oak smoke aroma and taste; notes of vanilla and honey 	in stock

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Special Malt	EBC	Lovibond	Use	Rate	Result	Availability
* Weyermann® Acidulated Malt pH 3.4 - 3.6	3.0 - 6.0	1.7 - 2.8	<ul style="list-style-type: none"> • Pilsner • Light Beer • “Schankbier” • Wheat Beer • Ales 	1 - 5 % (10 % for sour styles)	Reduction of wort-pH leads to: <ul style="list-style-type: none"> • a better mash working • intensified fermentation • lighter Pilsner color • improved flavor stability • “well-rounded” beer flavor 	in stock
Weyermann® Melanoidin Malt	60 - 80	23 - 31	<ul style="list-style-type: none"> • Amber Lager • Dark Lager, Ale • Scottish Ale • Amber Ale • Red Ale • Red Colored Beer • Munich “Salvator” • Wheat Beer 	up to 20 %	<ul style="list-style-type: none"> • improved flavor stability, fullness and rounding of the beer color • improved red color of beer • intense maltiness; notes of honey and biscuit 	in stock

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Wheat Malt	EBC	Lovibond	Use	Rate	Result	Availability
* Weyermann® Pale Wheat Malt	3.0 - 5.0	1.7 - 2.4	<ul style="list-style-type: none"> • Wheat Beer • “Hefe-Weizen” • “Kölsch” • “Altbier” 	up to 80 %	<ul style="list-style-type: none"> • typical top-fermented aroma • a slimmer, more sprightly beer • produces superb wheat beers with aromas appropriate for styles 	in stock
Weyermann® Dark Wheat Malt	15 - 20	6.2 - 8.1	<ul style="list-style-type: none"> • top-fermented “Schankbier” • Light Beer • alcohol-reduced Beer • non-alcoholic Beer • Ales 	up to 50 %		in stock
Weyermann® CARAWHEAT® Caramel Wheat Malt	110 - 140	42 - 53	<ul style="list-style-type: none"> • Dark Ale • “Hefe-Weizen” • “Dunkel-Weizen” • top-fermented Beer 	up to 15 %	<ul style="list-style-type: none"> • promoted fullness • emphasized typical wheat malt aroma • enhanced color • mild notes of caramel, almonds, biscuit, and bread 	in stock
Weyermann® Chocolate Wheat Malt (roasted malt)	900 - 1200	338 - 451	<ul style="list-style-type: none"> • top-fermented Beer • Alt Beer • Dark Wheat Beer • Stout • Porter 	1 - 5 %	<ul style="list-style-type: none"> • intensified aroma of dark top-fermented beers as well as improved color • mild roast aroma 	in stock

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Caramel Malt	EBC	Lovibond	Use	Rate	Result	Availability
* Weyermann® CARAPILS®	2.5 - 6.5	1.5 - 2.9	<ul style="list-style-type: none"> • Pilsner • “Lagerbier” • alcohol-reduced Beer • Light Beer • Bock Beer 	5 - 10 % up to 40 %	<ul style="list-style-type: none"> • foam improvement • improved head retention • fuller body 	in stock
* Weyermann® CARAHELL®	20 - 30	8.1 - 11.8	<ul style="list-style-type: none"> • “Hefe-Weizen” • Pale Ale • Golden Ale • October Beer • Nourishing Beer • “Maibock” 	10 - 15 %	<ul style="list-style-type: none"> • fuller body • improved aroma • good effect on beer foam • full, round flavor • deep, saturated color • gentle notes of caramel 	in stock
			<ul style="list-style-type: none"> • “Schankbier” • Light Beer • alcohol-reduced Beer • non-alcoholic Beer 	up to 30 %		
* Weyermann® CARARED®	40 - 60	16 - 23	<ul style="list-style-type: none"> • Red Ale • Red Lager • Scottish Ale • Amber Wheat • Bock Beer • Brown Ale • Alt Beer 	up to 25 %	<ul style="list-style-type: none"> • fuller body • deep, saturated color • red color • improved malt aroma • notes of caramel, honey and biscuit 	in stock

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Caramel Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® CARAAMBER®	60 - 80	23 - 31	<ul style="list-style-type: none"> • Bock Beer • Dunkel Ale • Brown Ale • Red Lager • Amber Ale • Amber Lager 	up to 20 %	<ul style="list-style-type: none"> • improved flavor stability • promoted fullness • enhanced color • full red color • better mash efficiency • notes of toffee, caramel, and bread 	in stock
* Weyermann® CARAMUNICH®	I 80 - 100 II* 110 - 130 III 140 - 160	I 31 - 38 II* 42 - 49 III 53 - 60.5	<ul style="list-style-type: none"> • October Beer • "Bockbier" • Dark Beer • Porter • Stout • Malt Beer • Nourishing Beer • "Schankbier" • Red Ale • Brown Ale • Malt-Liquor • Amber 	5 - 10 % for dark beer 1 - 5% for light beer, pale ale	<ul style="list-style-type: none"> • increased fullness • heightened malt aroma • full, round flavor • deep, saturated color • intense caramel aroma; notes of biscuit 	in stock
* Weyermann® CARAAROMA®	350 - 450	131 - 169	<ul style="list-style-type: none"> • Amber Ale • Dunkel Lager • Dark Ale • Stout • Porter • Bock Beer 	up to 15 %	<ul style="list-style-type: none"> • fuller body • deep, saturated color • red color • improved malt aroma • notes of roasted nuts, dark caramel, and dried fruits 	in stock

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Caramel Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® CARABELGE®	30 - 35	11.8 - 13.7	<ul style="list-style-type: none"> • Belgian Specialty Beers • Belgian “Blonde” Beers • Belgian “Bruin” (Brown) Beers • Belgian Amber Beers • Tripel • Dubbel 	up to 30 %	<ul style="list-style-type: none"> • mild, restrained notes of caramel; • notes of dried fruits and nuts • honey-colored hue 	in stock
Weyermann® CARABOHEMIAN®	170 - 220	64 - 83	<ul style="list-style-type: none"> • Bohemian Lagers • Bohemian Dark Lagers • Bohemian Bock Beers • Bohemian Specialty Beers • Porter • Stout • Ales • Bock Beers • October Beers 	up to 15 %	<ul style="list-style-type: none"> • intensified caramel aroma; • notes of bread, caramel, and toffee • fuller body 	in stock
Weyermann® CARAWHEAT®	100 - 140	42 - 53	<ul style="list-style-type: none"> • Dark Ale • “Hefe-Weizen” • “Dunkel-Weizen” • top-fermented Beer 	up to 15 %	<ul style="list-style-type: none"> • promoted fullness • emphasized typical wheat malt aroma • enhanced color 	in stock
Weyermann® CARARYE®	150 - 200	57 - 76	<ul style="list-style-type: none"> • Specialty Beers • Rye Ale • Rye Lager • Dunkel Rye Wheat 	up to 15 %	<ul style="list-style-type: none"> • typical rye flavor • nice brown color 	4 weeks

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We will be presenting the new Weyermann® Barke® Line

including Weyermann® Barke® Pilsner Malt, Weyermann® Barke® Vienna Malt and Weyermann® Barke® Munich Malt

Barke® Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® Barke® Pilsner Malt	2.5 - 4.5	1.5 - 2.2	<ul style="list-style-type: none"> • Pilsner • Bavarian Helles • Lager • “Kellerbier” • alcohol-reduced Beer • non-alcoholic Beer 	up to 100 %	<ul style="list-style-type: none"> • for authentic lagers • enhances body and mouthfeel substantially • intense malt aromas • excellent process characteristics in the brew house and during filtration • for increased extract efficiency 	in stock
Weyermann® Barke® Vienna Malt	6.0 - 9.0	2.8 - 3.9	<ul style="list-style-type: none"> • Bavarian Dunkel • “Festbier” • “Maerzenbier” • Pale Ale / IPA • Lager • Stout • Vienna Lager 	up to 100 %	<ul style="list-style-type: none"> • full-bodied • golden color • smooth taste • intensely malty-sweet; gentle notes of honey and nuts (almond and hazelnut) • excellent process characteristics in the brew house and during filtration • for increased extract efficiency • THE malt for authentic lagers 	in stock
Weyermann® Barke® Munich Malt	17 - 22	6.9 - 8.8	<ul style="list-style-type: none"> • Dark Beer • “Schwarzbier” • “Festbier” • Bock Beer • October Beer • Dubbel • “Kellerbier” • Stout • Munich Dunkel 	up to 100 %	<ul style="list-style-type: none"> • enhanced body and dark-beer aroma • richly malt-aromatic; notes of honey, and biscuit • excellent process characteristics in the brew house and during filtration • for increased extract efficiency • strong malt flavor and classic character for original Munich Dunkel 	in stock

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We will be presenting the new Weyermann® Bohemian Line

including Weyermann® Bohemian Pilsner Malt, Weyermann® Floor-Malted Bohemian Pilsner Malt, Weyermann® Floor-Malted Bohemian Dark Malt, Weyermann® Floor-Malted Bohemian Wheat Malt as well as Weyermann® CARABOHEMIAN®

Bohemian Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® Bohemian Pilsner Malt	3.0 - 4.0	1.7 - 2.1	<ul style="list-style-type: none"> • Pilsner • Lagers • Ales 	up to 100 %	<ul style="list-style-type: none"> • produced from Bohemian barley varieties • produces superb: Pilsner Lagers 	in stock
Weyermann® Floor-Malted Bohemian Pilsner Malt	3.0 - 5.0	1.6 - 2.3	<ul style="list-style-type: none"> • authentic Bohemian Pilsners • European Lagers • full-bodied international ale and lager styles 	up to 100 %	<ul style="list-style-type: none"> • made in an original floor malting facility from Bohemian spring barley • produces authentic traditional, Bohemian-style malt flavors and aromas • suitable for all lagers and ales 	in stock
Weyermann® Floor-Malted Bohemian Dark Malt	12 - 20	5.0 - 8.0	<ul style="list-style-type: none"> • Bohemian Dark Lagers • Bohemian Festival Beers • Dark Ales • Bock Beers 	up to 100 %	<ul style="list-style-type: none"> • intensified malt aroma and taste • full body • malt sweetness 	in stock

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Bohemian Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® Floor-Malted Bohemian Wheat Malt	3.0 - 5.5	1.6 - 2.5	<ul style="list-style-type: none"> • Bohemian Wheat Beers • Weizenbock • full-bodied international Ales 	up to 70 % up to 100 % (mash filter)	<ul style="list-style-type: none"> • intensified wheat malt aroma and taste • mild sweetness • creamy mouthfeel 	in stock
Weyermann® CARABOHEMIAN®	170 - 220	64 - 83	<ul style="list-style-type: none"> • Bohemian Lagers • Bohemian Dark Lagers • Bohemian Bock Beers • Bohemian Specialty Beers • Porter • Stout • Ales • Bock Beers • October Beers 	up to 15 %	<ul style="list-style-type: none"> • intensified caramel aroma; notes of bread, caramel, and toffee • fuller body 	in stock

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We will be presenting the new Weyermann® Belgian Line
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Belgian Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® CARABELGE®	30 - 35	11.8 - 13.7	<ul style="list-style-type: none"> • Belgian Specialty Beers • Belgian “Blonde” Beers • Belgian “Bruin” (Brown) Beers • Belgian Amber Beers • Tripel • Dubbel 	up to 30 %	<ul style="list-style-type: none"> • mild, restrained notes of caramel; • notes of dried fruits and nuts • honey-colored hue 	in stock
Weyermann® Abbey Malt®	40 - 50	16 - 19	<ul style="list-style-type: none"> • Traditional Abbey Ales • Trappist Ales • Belgian Specialty Beers • Belgian “Blonde” Beers • Belgian “Bruin” (Brown) Beers • Fest-Beers • Belgian Amber Beers • Belgian Ales • Faro • Fruit Beers 	up to 50 %	<ul style="list-style-type: none"> • highly friable base malt • pronounced maltiness • honey notes 	in stock

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 including Weyermann® CARABELGE®, Weyermann® Abbey Malt® and Weyermann® Special W®

Belgian Malt	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® Special W®	280 - 320	106 - 121	<ul style="list-style-type: none"> • Belgian Specialty Beers • Belgian “Bruin” (Brown) Beers • Belgian Amber Beers • Belgian Ales • Brown Ales • Barley Wine • Porter • Stout • Schwarzbier • Doppelbock • Eisbock 	up to 15 %	<ul style="list-style-type: none"> • dark-amber to deep-coppery color • adds mouthfeel • very intense, complex, mild, caramel flavor • bread crust, raisins, nutty flavor 	in stock

Special W® is a registered trademark of the Weyermann® Specialty Malting Company, Bamberg, Germany

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Weyermann® Specialty Malting Company · Brennerstrasse 17-19 · 96052 Bamberg - Germany

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Chocolate Roasted Malt	EBC	Lovibond	Use	Rate	Result	Availability
* Weyermann® CARAFA®	I 800-1000 II* 1100-1200 III 1300-1500	I 300-375 II* 413-450 III 488-563	<ul style="list-style-type: none"> • Dark Beer • “Salvator Bockbier” • Stout • Porter 	1 - 5 %	<ul style="list-style-type: none"> • deeper aroma of dark beers as well as beer color 	in stock
* Weyermann® CARAFA® SPECIAL from dehusked barley	I 800-1000 II 1100-1200 III* 1300-1500	I 300-375 II 413-450 III* 488-563	<ul style="list-style-type: none"> • Alt Beer • “Bockbier” • “Schwarzbier” 		<ul style="list-style-type: none"> • our unique de-husked roasted barley malt adds aroma, color and body, with a mild, smooth flavor 	in stock
* Weyermann® Chocolate Wheat Malt (roasted malt)	900 - 1200	338 - 451	<ul style="list-style-type: none"> • top-fermented Beer • Alt Beer • Dark Wheat Beer • Stout • Porter 	1 - 5 %	<ul style="list-style-type: none"> • intensified aroma of dark top-fermented beers as well as improved color • mild roast aroma 	in stock
* Weyermann® Chocolate Rye Malt (roasted malt)	500 - 800 (Also available in customer-specified color values)	188 - 300	<ul style="list-style-type: none"> • top-fermented Specialty Beer 	1 - 5 %	<ul style="list-style-type: none"> • enhanced aroma of dark, top-fermented beers as well as improved color 	in stock
Weyermann® Chocolate Spelt Malt (Chocolate German Wheat Malt)	450 - 650	170 - 240	<ul style="list-style-type: none"> • Specialty beers • Multigrain beers 	up to 5 %	<ul style="list-style-type: none"> • enhanced aroma of dark top-fermented beers • improved color 	4 weeks

CARAFA® is a registered trademark of the Weyermann® Specialty Malting Company, Bamberg, Germany

* This malt is also available as a certified organic product - certified by BCS Öko-Garantie DE-ÖKO-001

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Roasted Unmalted Grains	EBC	Lovibond	Use	Rate	Result	Availability
Weyermann® Roasted Rye	500 - 800	188 - 300	<ul style="list-style-type: none">• Stout• Dark Beer	up to 5 %	<ul style="list-style-type: none">• typical roasty aroma	in stock
Weyermann® Roasted Barley	1000 - 1300	375 - 450	<ul style="list-style-type: none">• Stout• Dark Beer	up to 5 %	<ul style="list-style-type: none">• typical roasty aroma	in stock

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Diastatic Malt	EBC	Lovibond	Use	Rate	Result	Availability
* Weyermann® Diastatic Barley Malt	2.5 - 4.0	1.5 - 2.1	<ul style="list-style-type: none"> • any Ale or Lager • replaces all or portion of Pale Ale or Pilsner Malt for all other beer types 	up to 50 %	<ul style="list-style-type: none"> • exceptional amylase strength • accelerates and enhances saccharification in mash for better extract efficiency and larger proportion of fermentables in wort, without loss of malt flavor • high diastatic power 	in stock
* Weyermann® Diastatic Wheat Malt	3.0 - 5.0	1.7 - 2.4	<ul style="list-style-type: none"> • Ales • “Dunkelweizen” • “Weizenbock” • “Weizendoppelbock“ • Pub Wheat Ales • light or low-alcohol Beers 	up to 50 %	<ul style="list-style-type: none"> • ideal addition to pale or dark beers, whenever extra diastatic power is needed in the mash • can be used to replace “regular“ Pale Wheat Malt • high diastatic power 	in stock

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Rye Malt	EBC	Lovibond	Use	Rate	Result	Availability
* Weyermann® Pale Rye Malt	4.0 - 10.0	2.0 - 4.3	<ul style="list-style-type: none"> • Seasonal Beers • Rye Beers (Rye Ale and Rye Lager) • Specialty Beers • Multigrain Beers • top-fermented rye beers 	up to 60 %	<ul style="list-style-type: none"> • typical top-fermented rye flavored beers • typical rye aroma; notes of bread • creamy mouthfeel 	in stock
Weyermann® Dark Rye Malt	15.0 - 25.0	6.1 - 9.9	<ul style="list-style-type: none"> • dark Rye Beers (Rye Ale and Rye Lager) • Specialty Beers • Multigrain Beers • top-fermented rye beers 	up to 60 %	<ul style="list-style-type: none"> • strong intensive emphasis on typical rye aroma; notes of bread and honey • creamy mouthfeel 	on demand
Weyermann® CARARYE® Caramel Rye Malt	150 - 200	57 - 76	<ul style="list-style-type: none"> • Specialty Beers • Rye Ale • Rye Lager • Dunkel Rye Wheat 	up to 15 %	<ul style="list-style-type: none"> • nice brown color • typical rye flavor 	4 weeks
* Weyermann® Chocolate Rye Malt (roasted malt)	500 - 800	188 - 300	top-fermented Specialty Beers: <ul style="list-style-type: none"> • Dunkel Rye Wheat • Dunkel Rye Ale 	1 - 5 %	<ul style="list-style-type: none"> • enhanced aroma of dark, top-fermented beers as well as improved color 	in stock

CARARYE® is a registered trademark of the Weyermann® Specialty Malting Company, Bamberg, Germany

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Malt produced from certified organic cultivation

Upon request, we are able to custom-produce any of our malts from 100% organically certified raw materials, processed in accordance with all applicable organic standards.

Such malts are labeled:

**“Malt produced from 100%
certified organic cultivation” ***

Please inquire about varieties and certificates.

* certified by BCS Öko-Garantie DE-ÖKO-001

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Weyermann® Services

Special, customized malt blends

Because of our flexible equipment configuration and process controls, we can create custom malt blends from up to five different malts, with a minimum proportion per malt of 5%. For the customer, pre-blended grist means...

- Reduced storage space
- Reduced handling costs
- Uniform product quality from thorough blending
- No malt mix-ups in the final product

Beer Recipe Consultation

Our expert staff using our well-equipped laboratory can provide technical assistance in the composing grain bills and malt blends tailored to the requirements of your finished products.

Please contact Andreas Richter: Phone: +49 - (0)951 - 93 220-22 · e-mail: andreas.richter@weyermann.de

**This product brochure is also available in
German, French, Spanish, Portuguese, Italian, Russian, Czech, Chinese, Japanese, Korean and Vietnamese.**

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Weyermann® Services

Shipping methods and shipment sizes

We deliver our malt and malt blends in bulk, or bagged in 25 kg bags or BigBags on pallets: 400 kg (882 lbs.) - 1.250 kg (2.756 lbs.).

We ship to Germany, Europe, and overseas

We deliver our products to customers either in our own trucks or in close cooperation with certified carriers. This allows us to ship even small quantities at a reasonable cost. As a special service, we may even also be able to supply unloading assistance.

Overseas Deliveries

20' and 40' containers, bulk or bagged goods or totes

Bulk Barge Shipments

Up to 1.000 metric tons from Bamberg or Haßfurt harbor

We also offer a large selection of display items for use in your brewery or plant - including decorative malt bags and malt displays.

Please contact Sabine Weyermann: Phone: +49 - (0)951 - 93 220-33 · e-mail: sabine.weyermann@weyermann.de

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Weyermann® Certifications



For consultations contact:

Andreas Richter (QA - QC Manager)

Phone: + 49 - (0)951 - 93 220-22

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e-mail: andreas.richter@weyermann.de

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Weyermann® Container Loading Details

20' Container - max. loading capacity = 20.0 to (44.092 lbs.)

Floor loading 16.5 to = 660 x 25 kg (55 lbs.) bags

Pallet loading 10.0 to = 400 x 25 kg (55 lbs.) bags (10 container-pallets)
10.0 to = 10 big bags x 1.000 kg (2.205 lbs.) (10 container-pallets)

Bulk loading between 16 - 20 tons, depending on type of malt

40' Container - max. loading capacity = 25.0 to (55.115 lbs.)

Floor loading 25.0 to = 1000 x 25 kg (55 lbs.) bags

Pallet loading 20.0 to = 800 x 25 kg (55 lbs.) bags (20 container-pallets)
20.0 to = 20 big bags x 1.000 kg (2.205 lbs.) (20 container-pallets)

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The Weyermann® Bag - Features and Opening Instructions



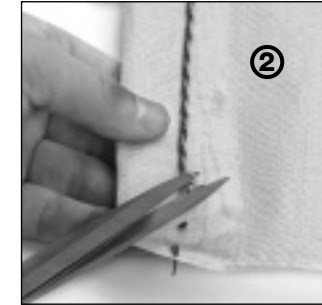
To preserve the stability and freshness of a perfectly kilned, caramelized or roasted batch of Weyermann® Malt, we package all our products exclusively in our customized Weyermann® “aroma-sealed” bags. These are tear-resistant, one-way, double-layer bags made from woven fabric with a sturdy, waterproof polyethylene inner lining. They are sown tightly and always shipped with the Weyermann® quality guarantee.

To open a Weyermann® bag quickly and efficiently, do not cut into it!

Proceed as follows:



1. To open, turn the bag to the side with Weyermann® logo facing you. Then cut off the weft yarn on the left.



2. Pull the **white** thread out of the **red** loop.



3. Then pull gently on the **white** thread until the entire seam is unraveled and the bag is fully open.

Key Features of Our Weyermann® Bags:

All bags are folded at the top and sealed with double-sewn tamper-proof seams.

Clearly marked place of origin: Bamberg, Germany.

All Weyermann® bags carry a weight indication along the side.

Each bag is marked with the malt variety inside, which remains visible even after opening.



Our bags contain 25 kilograms (55 lbs.) of malt for easy handling.

Each bag is identified by a D2-type bar code representing a unique lot number. This allows for quick and comprehensive traceability as well as download of lab analysis data for each bag.



The malt variety inside, the use-before date, as well as the packaging date and time “to the very second” are clearly printed along the side of each bag.

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The Weyermann® Advantage

Automated BigBag filling has been in operation at Weyermann® since 2003.



- It ensures a hygienic and flawless appearance of the bags.
- All 85 Weyermann® malt varieties can now be delivered in BigBags, too.
- It allows for any type of malt blend to be formulated in BigBags to exact specifications.
- Bags may contain any amount of malt, perfectly measured between 400 kg and 1.250 kg (between 882 lbs. and 2.756 lbs.) to suit your particular brew house batch size.
- Shipments may be via Euro pallet of 80 x 120 cm (31.50" x 47.24") or container pallet of 114 x 114 cm (45" x 45").
- A maximum of 32 Euro pallets or 22 container pallets fit into one truck.

Advantages:

- Easily handling via fork-lift
- Labor saving
- Space saving
- No need for a silo



- BigBags on pallets: 400 kg (882 lbs.); 750 kg (1.653 lbs.); 1.250 kg (2.756 lbs.)



- BigBag loading

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Weyermann® - Variety even in the packaging!



Logistics center



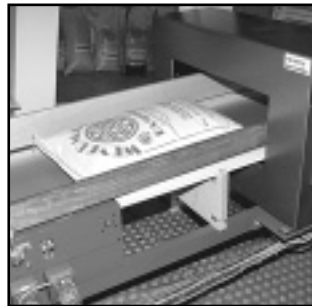
Efficient malt delivery system



25 kg (55 lbs.) bag



Fully automated bag filling machine



Metal detector



Automated palletizing



Pallets "on the move"



Malt bags on Euro pallets

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Weyermann® - Variety even in the packaging!



Individual-bag
container loading



Four docks for truck loading and
overseas shipments



Bulk malt container
loading for overseas
shipments



BigBag
filling station



BigBags on pallets:
400 kg (882 lbs.); 750 kg (1.653 lbs.);
1.250 kg (2.756 lbs.)



BigBag loading



Three-chamber tractor-trailer allows for combination of bulk and
bagged malt transport

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Weyermann® Pilot Brewery



We invite interested brewers from around the world to come to the Weyermann® Pilot Brewery in Bamberg. This is an ideal opportunity for creative international brewers to experiment to their hearts' content with Weyermann® malts in our 2.5 hl (2.13 bbl) SCHULZ mono-bloc brew house.

Contact:

Andreas Richter (QA - QC Manager)

Phone: + 49 - (0)951 - 93 220-22

Fax: + 49 - (0)951 - 93 220-922

e-mail: andreas.richter@weyermann.de

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WEYERMANN® EXTRACT

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SINAMAR® - All-Natural Liquid Malt Color	Manner of Transportation	Packaging unit	Net weight	Availability
<p>SINAMAR® is produced solely from our roasted malt: CARAFA®, according to the strict German “Reinheitsgebot” (purity-law). This law allows the brewer to use only the following four ingredients: MALT - HOPS - YEAST - WATER</p> <p>To get the characteristic color and extract, SINAMAR® is carefully evaporated in a vacuum process, finely filtered and canisters and containers of different sizes are filled directly at 158°F - 167°F (70 - 75°C). Due to this special treatment the taste of SINAMAR® is less bitter. SINAMAR® causes no turbidity and remains pH stable. According to federal regulations, SINAMAR® does not need to be labeled with a so-called E-number (European Community Number). A declaration as malt extract, barley malt extract or roasted malt extract is sufficient. SINAMAR® is gluten free. SINAMAR® is perfectly suited for coloring foods such as: baked goods, beer, non-alcoholic drinks, spirits, pharmaceutical products and tea etc. Recommended Quantities: Use 14 g (11.9 ml) of SINAMAR® Color Malt Extract to darken 1 hl of beer or wort by 1 EBC; or use 1.5 oz. (1.25 fl.oz.) to darken 1bbl of beer or wort by 1° Lovibond. Unopened containers have a 18 month shelf-life. Once opened, contents should be used immediately and stored cool.</p>	one-way, non-returnable canister	5 L ~ 1.32 US-gallon	5.9 kg ~ 13.0 lbs.	in stock
	one-way, non-returnable canister	10 L ~ 2.64 US-gallon	11.8 kg ~ 26.0 lbs.	in stock
	one-way, non-returnable canister	30 L ~ 7.92 US-gallon	35.5 kg ~ 78.3 lbs.	in stock
	one-way, non-returnable plastic tank	up to 1000 L ~ 264.2 US-gallon		on demand
Analysis data:				
parameter	MIN	MAX	Unit	
Real extract		53	Weight -% / BRIX°	
Specific weight	1.13	1.28	g/cm ³	
Color in EBC	8100	8600	EBC	
Color in Lovibond	3040	3200	Lovibond	
pH-value	3.8	4.9		
Viskosity		1000	m Pa s	

All-Natural Liquid Malt Color **SINAMAR®** is a registered trademark of the Weyermann® Specialty Malting Company, Bamberg, Germany

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Certified organic SINAMAD® All-Natural Liquid Malt Color	Manner of Transportation	Packaging unit	Net weight	Availability
<p>Certified organic SINAMAD® is produced solely from our roasted malt: certified organic CARAFA®, according to the strict German “Reinheitsgebot” (purity-law). This law allows the brewer to use only the following four ingredients: MALT - HOPS - YEAST - WATER</p> <p>To get the characteristic color and extract, certified organic SINAMAD® is carefully evaporated in a vacuum process, finely filtered and canisters and containers of different sizes are filled directly at 158°F - 167°F (70 - 75°C). Due to this special treatment the taste of certified organic SINAMAD® is less bitter.</p> <p>Certified organic SINAMAD® causes no turbidity and remains pH stable. According to federal regulations, certified organic SINAMAD® does not need to be labeled with a so-called E-number (European Community Number).</p> <p>A declaration as malt extract, barley malt extract or roasted malt extract is sufficient.</p> <p>Certified organic SINAMAD® is gluten free.</p> <p>Certified organic SINAMAD® is perfectly suited for coloring foods such as: baked goods, beer, non-alcoholic drinks, spirits, pharmaceutical products and tea etc.</p> <p>Recommended Quantities: Use 14g (11.9 ml) of certified organic SINAMAD® Color Malt Extract 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.</p> <p>Unopened containers have a 18 month shelf-life. Once opened, contents should be used immediately and stored cool.</p>	one-way, non-re- turnable canister	5 L ~ 1.32 US-gallon	5.9 kg ~ 13.0 lbs.	in stock
	one-way, non-re- turnable canister	10 L ~ 2.64 US-gallon	11.8 kg ~ 26.0 lbs.	in stock
	one-way, non-re- turnable canister	30 L ~ 7.92 US-gallon	35.5 kg ~ 78.3 lbs.	in stock
	one-way, non-re- turnable plastic tank	up to 1000 L ~ 264.2 US-gallon		on demand
	Analysis data:			
parameter	MIN	MAX	Unit	
Real extract		53	Weight -% / BRIX°	
Specific weight	1.13	1.28	g/cm ³	
Color in EBC	8100	8600	EBC	
Color in Lovibond	3040	3200	Lovibond	
pH-value	3.8	4.9		
Viscosity		1000	m Pa s	

All-Natural Liquid Malt Color **SINAMAD®** is a registered trademark of the Weyermann® Specialty Malting Company, Bamberg, Germany · certified by BCS Öko-Garantie DE-ÖKO-001

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MALT EXTRACT for delicious Bavarian style beers!	Analysis Data					Packaging Unit	Availability
	Extract	Specific Gravity (OG)	Energy	EBC (at 13°P)	Lovibond (at 13°P)		
BAVARIAN PILSNER <ul style="list-style-type: none"> golden brown, unhopped extract with a high concentration, produced from Weyermann® Pilsner Malt and Weyermann® CARAPILS® it is produced by a step infusion mashing process the malt extract tastes very sweet with a well-balanced malt aroma Weyermann® Bavarian Pilsner Extract produces typical Bavarian Style Pils and Helles Lager beers as well as Light Maerzen, October Beers and Bock Beers 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	15 - 18	6.2 - 7.3	4 kg 8.8 lbs. Canister	in stock
BAVARIAN HEFEWEIZEN <ul style="list-style-type: none"> golden brown, unhopped extract with a high concentration, produced from Weyermann® Wheat Malt, Weyermann® Pilsner Malt and Weyermann® CARAHELL® it is produced by a decoction mashing process the malt extract tastes very sweet with a well-balanced malt aroma Weyermann® Bavarian Hefeweizen Extract produces typical Bavarian Weizen Beers, Ales and Weizen Bock Beers 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	20 - 25	8.1 - 9.9	4 kg 8.8 lbs. Canister	in stock
MUNICH AMBER <ul style="list-style-type: none"> light brown, unhopped extract with a high concentration, produced from Weyermann® Munich Malt Type I it is produced by a decoction mashing process the malt extract tastes sweet with a well-balanced malt aroma Weyermann® Munich Amber Extract produces typical Munich Beers, Maerzen, Festival Beers and Bock Beers 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	22 - 28	8.8 - 11.1	4 kg 8.8 lbs. Canister	in stock

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MALT EXTRACT for delicious Bavarian style beers!	Analysis Data					Packaging Unit	Availability
	Extract	Specific Gravity (OG)	Energy	EBC (at 13°P)	Lovibond (at 13°P)		
<p>VIENNA RED</p> <ul style="list-style-type: none"> • red brown, unhopped extract with a high concentration, produced from Weyermann® Vienna Malt, Weyermann® Melanoidin Malt and Weyermann® Pilsner Malt • it is produced by a decoction mashing process • the malt extract tastes sweet with a well-balanced malt aroma • Weyermann® Vienna Red Extract produces typical Amber Beers, Red Ales, Maerzen, Alt Beers and Bock Beers 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	40 - 50	15.6 - 19.3	4 kg 8.8 lbs. Canister	in stock
<p>BAVARIAN DUNKEL</p> <ul style="list-style-type: none"> • dark brown, unhopped extract with a high concentration, produced from Weyermann® Munich Malt Type I, Weyermann® CARAMUNICH® and Weyermann® Pilsner Malt • it is produced by a 2-step decoction mashing process • the malt extract tastes very sweet with a well-balanced malt aroma • Weyermann® Bavarian Dunkel Extract produces typical Bavarian Dunkel, Festival Beers, Schwarz Beers, Dark Bock Beers and Smooth Stouts 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	65 - 75	24.9 - 28.7	4 kg 8.8 lbs. Canister	in stock
<p>Within the framework of our Quality Management System according to DIN ISO 9001 and the HACCP System, we guarantee our products, packaging, and shipping devices to meet all currently valid food safety laws and regulations.</p> <p>All of our products are made in accordance with the German Purity Law (Reinheitsgebot). We do not use any genetically modified raw materials or additives. Neither our raw materials nor our finished goods are irradiated. Any traces of nitrosamines and mycotoxins, as well as residues of herbicides and pesticides are well below legally mandated thresholds.</p> <p>To ensure continuous compliance with these thresholds samples of our materials are tested at regular intervals by independent, certified laboratories.</p> <p>Our malt extracts have a shelf life in storage of 18 months after the packaging date, provided they are kept unopened at a temperature of less than 20 °C/68 °F. Once opened, the microbiological stability of the product is no longer the responsibility of the Weyermann® Quality Control and Quality Assurance Department.</p> <p>We would be happy to produce any of our malt extracts in organically certified form upon special order. In addition, we can formulate malt extracts to meet specific customer requirements.</p>							

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WEYERMANN® EXTRACT

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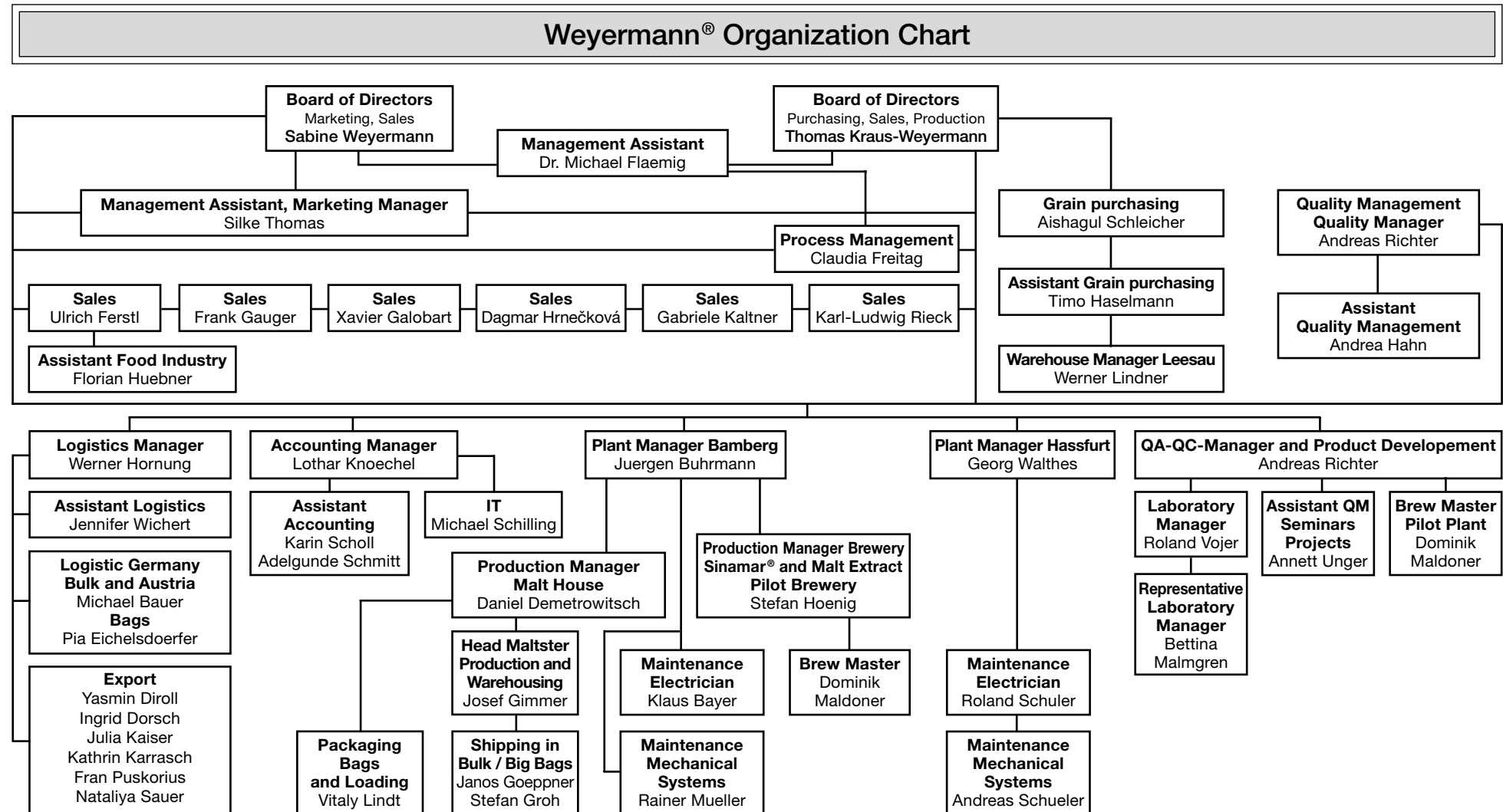
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MALT EXTRACT for delicious Bavarian style beers!	Analysis Data					Packaging Unit	Availability
	Extract	Specific Gravity (OG)	Energy	EBC (at 13°P)	Lovibond (at 13°P)		
<p>BAVARIAN MAIBOCK</p> <ul style="list-style-type: none"> golden brown, unhopped extract with a high concentration, produced from Weyermann® Vienna Malt (80%), Weyermann® CARAPILS® (10%) and Weyermann® CARARED® (10%) it is produced by a 2-step infusion mashing process the malt extract tastes very sweet with a well-balanced malt aroma Weyermann® Bavarian Maibock Extract produces typical Bavarian “Maibock”, an authentic Bavarian Beer Specialty and other German Style Bockbeers 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	20 - 25	8.1 - 9.9	4 kg 8.8 lbs. Canister	in stock
<p>BAMBERG RAUCH (Smoked Beer)</p> <ul style="list-style-type: none"> smoky, brown, unhopped extract with a high concentration, produced from Weyermann® Smoked Malt (98%) and Weyermann® CARAFA®SPECIAL Type I (2%) it is produced by a decoction mashing process the malt extract tastes sweet with a well-balanced aroma of Beech Wood Weyermann® Bamberg Rauch Extract produces the authentic “Bamberg Rauchbeer” 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	30 - 40	11.8 - 15.6	4 kg 8.8 lbs. Canister	in stock
<p>MUNICH OCTOBER BEER</p> <ul style="list-style-type: none"> dark brown, unhopped extract with a high concentration, produced from Weyermann® Vienna Malt (65%), Weyermann® Melanoidin Malt (25%) and Weyermann® CARAMUNICH® Type 2 (10%) it is produced by a decoction mashing process Weyermann® Munich October Beer Extract produces the authentic Munich “October Beer” - like in the famous Beer Metropolis Munich 	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	35 - 45	13.7 - 17.4	4 kg 8.8 lbs. Canister	in stock

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Weyermann® Team



Photo: 04 / 2007

Management

from left to right:
Juergen Buhrmann, Thomas Kraus-Weyermann, Sabine Weyermann, Werner Hornung, Lothar Knoechel
absent: Dr. Michael Flaemig

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Weyermann® Team



Logistics and Export

from left to right, standing:
 Susanne Kuhlbusch, Florian Huebner, Jennifer Wichert, Yasmin Diroll, Thomas Kraus-Weyermann, Julia Kaiser, Natalie Dreessen, Ingrid Dorsch, Werner Hornung
 sitting: Nataliya Sauer, Michael Bauer, Kathrin Karrasch, Fran Puskorius
 absent: Pia Eichelsdoerfer, Michelle Weber

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Weyermann® Team



Quality Assurance

from left to right:
 Andreas Richter, Roland Vojer, Bettina Malmgren, Stefan Gottschall, Andrea Hahn,
 Annett Unger, Florian Lauterbach, Aishagul Schleicher, Timo Haselmann
 sitting: Cornelia Giehl, Andrea Koch

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Weyermann® Team



Photo: 07 / 2013

Malt House and Barley Receiving

from left to right:
 Daniel Demetrowitsch, Tobias Arnold, Josef Gimmer,
 Franz Schwandner, Daniel Klose, Uwe Sternberg,
 Andras Budai, Armin Starklauf, Juergen Schmaus,
 Vladimir Weigum
 absent: Viktor Bergardt



Photo: 07 / 2013

Caramel Malt and Roasted Malt Production

from left to right:
 Daniel Demetrowitsch, Josef Gimmer,
 Norbert Judex, Gerd Koch, Christian Groeger,
 Tobias Arnold, Robert Linhardt
 sitting / kneeling:
 André Frank, Christoph Haller
 absent: Eberhard Giessner, Conrad Schroeder



Photo: 07 / 2013

SINAMAR® and Malt Extract Production

from left to right, standing:
 Stefan Hoenig, Hans-Theo Heueck,
 Sebastian Betz,
 sitting: Heiner Freier, Andeas Bayer
 absent: Dieter Merkel



Photo: 07 / 2013

Barley Receiving Leesau

from left to right:
 Werner Lindner,
 Aischagul Schleicher,
 Hans Wachtel



Photo: 07 / 2013

Shipping

from left to right - back row:
 Vitaly Lindt, Gregor Moehlein, Stefan Groh,
 Janos Goepfner, Andreas Schaed, Paul Wiczorek,
 Christoph Werner, Kamil Pietron, Daniel Basilewski
 sitting:
 Marcus Bengelstorff, Johannes Jung, Julian Straub
 absent:
 Oliver Geuss, Georg Schmitt



Photo: 07 / 2013

Pilot Brewery

from left to right:
 Dominik Maldoner, Silvana Goller,
 Adam Brown, Peter Kotschenreuther

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Weyermann® Team



Photo: 10 / 2012

Technical Staff

from left to right:
Andreas Schueler, Christoph Matheis, Klaus Bayer,
Roland Vojer, Daniel Demetrowitsch, Andreas Richter,
Josef Gimmer, Georg Walthes, Stefan Hoenig, Roland Schuler,
Thomas Kraus-Weyermann, Juergen Buhrmann



Photo: 07 / 2013

Electricians and IT

from left to right, standing:
Klaus Bayer, Tobias Koch, Michael Schilling
sitting: Thomas Braun, Florian Ruhl
absent: Maximilian Rehms



Photo: 07 / 2013

Maintenance

from left to right, standing:
Robert Keller, Manfred Schrenker, Frank Pajewski, Adolf Koder,
Werner Neundorfer, Stephan Buettel, Herbert Aust
kneeling: Frank Lunkenbein, Florian Meinhardt



Photo: 07 / 2013

Team Hassfurt

from left to right:
Georg Walthes, Christoph Matheis,
Roland Schuler, Andreas Schueler,
Manfred Grimmer, Johannes Rether,
Dietmar Werner, Rudolf Buhlheller,
Oswald Hierling, Sebastian Lutz
absent:
Manuel Schmidt, Waldow Schiffmann

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Weyermann® Team



Photo: 07 / 2013

Marketing and Tour Guides

from left to right:
Sabine Vinograski, Wolfgang Schmitt,
Sabine Weyermann, Silke Thomas, Ulrike Buhrmann,
Andrea Kundler, Mareike Fischer



Photo: 10 / 2012

Accounting

from left to right:
Lothar Knoechel, Claudia Freitag, Karin Scholl,
Dr. Michael Flaemig
absent: Adelgunde Schmitt



Photo: 07 / 2013

Apprentices

from left to right:
back row:
Sandro Lechner, Johannes Rether
middle row:
Terrence Adolphus, Sebastian Lutz, Alexander Bauer
front row:
Peter Kotschenreuther, Michelle Weber, Jan Voelkl
absent:
Stefanie Tscherner, Manuel Weber, Maximilian Rehms

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Weyermann® Team



Logistics Team

from left to right:

Werner Hornung, Manfred Haas, Helmut Englert, Winfried Budewitz, Timo Gruener, Heinz Knarr, Armin Koenig,
Werner Becker, Holger Schulz, Martin Hornung, Michael Heini, Lorenz Goeller, Michael Bauer

We're on the road again ... bringing the malt to you!

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Conversion-Table (EBC-Lovibond)

EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond
0.0	0.0	10	4.3	30	11.8	50	19.3	70	26.8	90	34.3	110	41.8	130	49.3
0.5	0.7	11	4.7	31	12.2	51	19.7	71	27.2	91	34.7	111	42.2	131	49.7
1.0	0.9	12	5.1	32	12.6	52	20.1	72	27.6	92	35.1	112	42.6	132	50.1
1.5	1.1	13	5.4	33	12.9	53	20.4	73	27.9	93	35.4	113	42.9	133	50.4
2.0	1.3	14	5.8	34	13.3	54	20.8	74	28.3	94	35.8	114	43.3	134	50.8
2.5	1.5	15	6.2	35	13.7	55	21.2	75	28.7	95	36.2	115	43.7	135	51.2
3.0	1.7	16	6.6	36	14.1	56	21.6	76	29.1	96	36.6	116	44.1	136	51.6
3.5	1.9	17	6.9	37	14.4	57	21.9	77	29.4	97	36.9	117	44.4	137	51.9
4.0	2.1	18	7.3	38	14.8	58	22.3	78	29.8	98	37.3	118	44.8	138	52.3
4.5	2.2	19	7.7	39	15.2	59	22.7	79	30.2	99	37.7	119	45.2	139	52.7
5.0	2.4	20	8.1	40	15.6	60	23.1	80	30.6	100	38.1	120	45.6	140	53.1
5.5	2.6	21	8.4	41	15.9	61	23.4	81	30.9	101	38.4	121	45.9	141	53.4
6.0	2.8	22	8.8	42	16.3	62	23.8	82	31.3	102	38.8	122	46.3	142	53.8
6.5	3.0	23	9.2	43	16.7	63	24.2	83	31.7	103	39.2	123	46.7	143	54.2
7.0	3.2	24	9.6	44	17.1	64	24.6	84	32.1	104	39.6	124	47.1	144	54.6
7.5	3.4	25	9.9	45	17.4	65	24.9	85	32.4	105	39.9	125	47.4	145	54.9
8.0	3.6	26	10.3	46	17.8	66	25.3	86	32.8	106	40.3	126	47.8	146	55.3
8.5	3.7	27	10.7	47	18.2	67	25.7	87	33.2	107	40.7	127	48.2	147	55.7
9.0	3.9	28	11.1	48	18.6	68	26.1	88	33.6	108	41.1	128	48.6	148	56.1
9.5	4.1	29	11.4	49	18.9	69	26.4	89	33.9	109	41.4	129	48.9	149	56.4
10.0	4.3	30	11.8	50	19.3	70	26.8	90	34.3	110	41.8	130	49.3	150	56.8

EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond	EBC	Lovibond
150	56.8	240	90.6	330	124.3	420	158.1	600	225.6	1500	563.1	7900	2963.1	8800	3300.6
160	60.6	250	94.3	340	128.1	430	161.8	700	263.1	1600	600.6	8000	3000.6	8900	3338.1
170	64.3	260	98.1	350	131.8	440	165.6	800	300.6	1700	638.1	8100	3038.1	9000	3375.6
180	68.1	270	101.8	360	135.6	450	169.3	900	338.1	1800	675.6	8200	3075.6	9100	3413.1
190	71.8	280	105.6	370	139.3	460	173.1	1000	375.6	1900	713.1	8300	3113.1	9200	3450.6
200	75.6	290	109.3	380	143.1	470	176.8	1100	413.1	2000	750.6	8400	3150.6	9300	3488.1
210	79.3	300	113.1	390	146.8	480	180.6	1200	450.6	2100	788.1	8500	3188.1	9400	3525.6
220	83.1	310	116.8	400	150.6	490	184.3	1300	488.1	2200	825.6	8600	3225.6	9500	3563.1
230	86.8	320	120.6	410	154.3	500	188.1	1400	525.6	2300	863.1	8700	3263.1	9600	3600.6

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