

## PRODUCT SPECIFICATION

## Product: Weyermann® Bavarian Dunkel Liquid Malt Extract

Crop: 2020

Weyermann® Bavarian Dunkel LME is the perfect extract for the traditional dark and black lagers, the Dunkel and the Schwarzbier, of Bavaria. Weyermann® Bavarian Dunkel LME is unhopped. It is produced entirely form a double-decocotion mash of Weyermann® Munich Malt, Weyermann® CARAMUNICH®, and Weyermann® Pilsner Malt. This LME makes a very opaque, deep-amber to dark brown brew.

Raw Material: Malting quality barley

Source: Germany, EU

Ingredients: Barley malt

Water

**Recommended** Brewery

**Quantities:** Food Industry as required

Beer Style: Dark Beer; Bock Beer; Black beer (Schwarzbier); Stout;

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	72	79	GG%/BRIX°
Specific weight (ME)	1.35	1.4	kg/l
Wort color (13°P)	65	85	EBC
Wort color (13°P)	25	32.5	Lovibond

**Shipping units:** 4-kg, 10-kg, 28-kg

**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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www.weyermannmalt.com

Valid after: 2020-11-30



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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 an 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 lonizing radiation in our production.

We produce according to the "German Reinheitsgebot".

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

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