

06 / 2007



# SUPERB BAVARIAN 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.weyermann.de

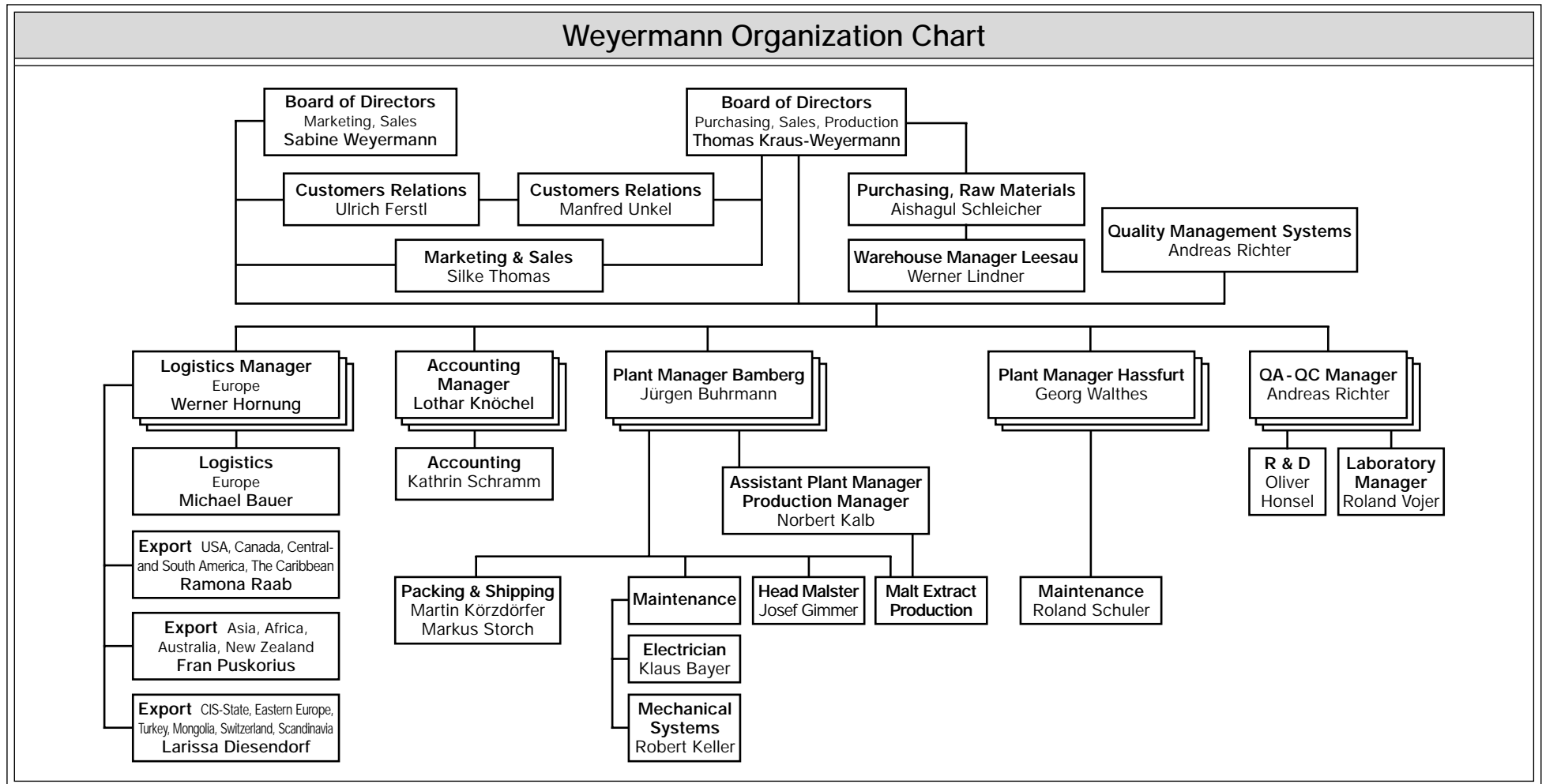


# SINAMAR®

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## Weyermann Team



### Management

from left to right:  
 Jürgen Buhrmann, Thomas Kraus-Weyermann,  
 Sabine Weyermann, Werner Hornung, Lothar Knöchel



### Administration & Sales

from left to right, standing:  
 Carina Blab, Ulrike Buhrmann, Fran Gauger, Ulrich Ferstl, Michael Bauer, Larissa Diesendorf, Lothar Knöchel,  
 Silke Thomas, Sabine Weyermann, Thomas Kraus-Weyermann  
 sitting: Werner Hornung Natalie Dreeßen, Manfred Unkel, Fran Puskorius, Kathrin Schramm, Ramona Raab, Julia Kaiser



### Quality Assurance

from left to right:  
 Roland Vojer, Andrea Koch,  
 Andreas Richter,  
 Aishagul Schleicher

## Contacts:

### Sabine Weyermann

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 Fax: +49 - (0)951 - 93 220-933  
 e-mail: sabine.weyermann@weyermann.de

### Thomas Kraus-Weyermann

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### Export Europe

#### Werner Hornung

Phone: +49 - (0)951 - 93 220-16 · Fax: +49 - (0)951 - 93 220-916  
 e-mail: werner.hornung@weyermann.de

### Export Europe

#### Michael Bauer

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 e-mail: michael.bauer@weyermann.de

### Export USA, Canada, Central- and South America, The Caribbean

#### Ramona Raab

Phone: +49 - (0)951 - 93 220-12 · Fax: +49 - (0)951 - 93 220-912  
 e-mail: ramona.raab@weyermann.de

### Export Asia, Africa, Australia, New Zealand

#### Fran Puskorius

Phone: +49 - (0)951 - 93 220-59 · Fax: +49 - (0)951 - 93 220-959  
 e-mail: fran.puskorius@weyermann.de

### Export CIS-State, Eastern Europe, Turkey, Mongolia, Switzerland, Scandinavia

#### Larissa Diesendorf

Phone: +49 - (0)951 - 93 220-10 · Fax: +49 - (0)951 - 93 220-910  
 e-mail: larissa.diesendorf@weyermann.de

### Quality Control / Quality Management:

#### Andreas Richter

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 Team



### Barley Receiving Bamberg

from left to right:  
Jürgen Schmaus  
Stefan Gottschall



### Barley Receiving Leesau

from left to right:  
Werner Lindner,  
Hans Lauterbach



### Malt House

from left to right:  
Norbert Judex, Uwe Steinberg,  
Enrico Spielmann, Daniel Doppernas,  
Andras Budai, Josef Gimmer,  
Franz Schwandner  
absent: Vladimir Weigum



### Caramel Malt Production

from left to right:  
André Franck, Hermann Storath,  
Josef Gimmer, Norbert Judex,  
Wilmar Weinert  
absent: Hans-Jürgen Winkler



### Roasted Malt Production

from left to right:  
Josef Gimmer, Christian  
Gröger, Robert Linhardt  
Enrico Spielmann,  
Gerd Koch



### Malt Extract Production

from left to right, standing:  
Hans-Theo Heueck, Heiner Freier,  
Dieter Merkel, Norbert Kalb,  
sitting: Christoph Werner



### Shipping

from left to right:  
Mars Engel, Stefan Gessner, Florian Knöchel,  
Paul Wiczorek, Alexander Bergardt,  
Martin Körzdörfer, Markus Storch,  
Daniel Basilewski, Vitaly Lindt

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## Weyermann Team



### Technical Staff

from left to right:  
Jürgen Buhrmann, Norbert Kalb, Roland Vojer, Martin Körzdörfer,  
Klaus Bayer, Josef Gimmer, Markus Storch, Robert Keller,  
Georg Walthes, Roland Schuler, Andreas Richter,  
Thomas Kraus-Weyermann



### Maintenance Department

from left to right, standing:  
Konrad Hofmann, Klaus Bayer  
sitting: Thomas Braun  
kneeling: Tobias Koch



### Team Haßfurt

from left to right:  
Reinhold Schuster,  
Adolf Koder

from left to right:  
top:  
Manfred Grimmer, Helmut Englert, Roland  
Schuler, Willibald Friedrich, Stepan Krupcik  
middle:  
Michael Hermann, Dietmar Werner,  
Gabriele Storch  
front:  
Rudolf Buhlheller, Oswald Hierling, Tobias Auer,  
Georg Walthes



### Service

from left to right, standing:  
Teresa Harutyunyan, Lotte Koder  
sitting: Elisabeth Bergardt



### Apprentices

from left to right:  
Christopher Stewart, Michael Engelbrecht,  
Natalie Dreeßen, Marina Schuler,  
Dominik Schuler, Norbert Kalb

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## Weyermann Team



### Logistics Team

from left to right:

Werner Hornung, Michael Bauer, Martin Hornung, Manfred Haas, Werner Becker, Manfred Grimmer,  
Winfried Budewitz, Willibald Friedrich, Heinz Knarr, Timo Grüner  
absent: Helmut Englert

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

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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 9001:2000 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

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Brew Malt	EBC	Lovibond	Use	Rate	Result	Availability
Bohemian Pilsner Malt	3 - 4	1.7 - 2.1	<ul style="list-style-type: none"> <li>• Pilsner</li> <li>• Lagers</li> <li>• Ales</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• produced from barley variety „Hanka“</li> <li>• produced superb: Pilsner Lagers</li> </ul>	in stock
Pilsner Malt - well modified -	3 - 5	1.7 - 2.4	<ul style="list-style-type: none"> <li>• Pilsner</li> <li>• Lagers</li> <li>• Ales</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• produced superb: Pilsner Lagers</li> </ul>	in stock
Pale Ale Malt - well modified -	5.5 - 7.5	2.6 - 3.4	<ul style="list-style-type: none"> <li>• for all beer types</li> <li>• Ale</li> <li>• Stout</li> <li>• Porter</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• produced superb: Lagers Ales</li> </ul>	in stock

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Brew Malt	EBC	Lovibond	Use	Rate	Result	Availability
Vienna Malt	7 - 9	3.2 - 3.9	<ul style="list-style-type: none"> <li>• Vienna Beer Style</li> <li>• "Märzenbier"</li> <li>• "Mai-Bock"</li> <li>• Amber Lager</li> <li>• Home Brew Beer</li> <li>• Golden Ale</li> <li>• Oktoberfest Beer</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• full bodied, golden colored smooth tasting beers</li> </ul>	in stock
Munich Malt	I 12 - 17 II 20 - 25	5.1 - 6.9 8.1 - 9.9	<ul style="list-style-type: none"> <li>• Dark Lagers</li> <li>• Dark Beer</li> <li>• Bock Beer</li> <li>• Oktoberfest Beer</li> <li>• Stout</li> <li>• "Schwarzbier"</li> <li>• Brown Ale</li> <li>• Dark Ale</li> <li>• Amber Beer</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• enhanced dark beer body and aroma</li> </ul>	in stock

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Special Malt	EBC	Lovibond	Use	Rate	Result	Availability
Smoked Malt	3 - 6	1.7 - 2.8	<ul style="list-style-type: none"> <li>• Scottish Ale</li> <li>• Smoked Beer</li> <li>• Lager</li> <li>• "Kellerbier"</li> <li>• Specialty beers "Bamberger Rauchbier"</li> <li>• Alaskan Ale</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• Smoked flavor and aroma, typical for this classic German style</li> </ul>	in stock
Acidulated Malt pH 3,4 - 3,6	3 - 7	1.7 - 3.2	<ul style="list-style-type: none"> <li>• Pilsner</li> <li>• Light Beer</li> <li>• "Schankbier"</li> <li>• Wheat Beer</li> </ul>	1-10 %	Reduction of wort-pH leads to: <ul style="list-style-type: none"> <li>• a better mash working</li> <li>• intensified fermentation</li> <li>• lighter Pilsner color</li> <li>• improved flavor stability</li> <li>• "well-rounded" beer flavor</li> </ul>	in stock
Melanoidin Malt	60 - 80	23 - 31	<ul style="list-style-type: none"> <li>• Amber Lager</li> <li>• Dark Lager, Ale</li> <li>• Scottish Ale</li> <li>• Amber Ale</li> <li>• Red Ale</li> <li>• Red Colored Beer</li> <li>• Munich "Salvator"</li> </ul>	up to 20 %	<ul style="list-style-type: none"> <li>• Improved flavor stability, fullness and rounding of the beer color</li> <li>• Improved red color of beer</li> </ul>	in stock

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Wheat Malt	EBC	Lovibond	Use	Rate	Result	Availability
Wheat Malt - pale -	3 - 5	1.7 - 2.4	<ul style="list-style-type: none"> <li>• Wheat Beer</li> <li>• "Hefe-Weizen"</li> <li>• "Kölsch"</li> </ul>	up to 80 %	<ul style="list-style-type: none"> <li>• typical top-fermented aroma</li> <li>• a slimmer, more sprightly beer</li> <li>• produced superb wheat beers with aromas appropriate for styles</li> </ul>	in stock
Wheat Malt - dark -	14 - 18	5.8 - 7.3	<ul style="list-style-type: none"> <li>• "Altbier"</li> <li>• top-fermented "Schankbier"</li> <li>• Light Beer</li> <li>• alcohol-reduced Beer</li> <li>• non-alcoholic Beer</li> <li>• Ales</li> </ul>	up to 50 %		in stock
Caramel Wheat Malt CARAWHEAT®	100 - 130	38 - 49.3	<ul style="list-style-type: none"> <li>• Dark Ale</li> <li>• "Hefe-Weizen"</li> <li>• "Dunkel-Weizen"</li> <li>• top-fermented Beer</li> </ul>	up to 15 %	<ul style="list-style-type: none"> <li>• promoted fullness</li> <li>• emphasized typical wheat malt aroma</li> <li>• enhanced color</li> </ul>	in stock

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Caramel Malt	EBC	Lovibond	Use	Rate	Result	Availability
CARAPILS®	3 - 5	1.7 - 2.4	<ul style="list-style-type: none"> <li>• Pilsner</li> <li>• "Lagerbier"</li> <li>• alcohol-reduced Beer</li> <li>• Light Beer</li> <li>• Bock Beer</li> </ul>	3 - 5 % up to 40 %	<ul style="list-style-type: none"> <li>• foam improvement</li> <li>• improved head retention</li> <li>• fuller body</li> </ul>	in stock
CARAHELL®	20 - 30	8.1 - 11.8	<ul style="list-style-type: none"> <li>• "Hefe-Weizen"</li> <li>• Pale Ale</li> <li>• Golden Ale</li> <li>• Oktoberfest Beer</li> <li>• Nourishing Beer</li> <li>• "Maibock"</li> </ul>	10 - 15 %	<ul style="list-style-type: none"> <li>• fuller body</li> <li>• improved aroma</li> <li>• good effect on beer foam</li> <li>• full, round flavor</li> <li>• deep, saturated color</li> </ul>	in stock
			<ul style="list-style-type: none"> <li>• "Schankbier"</li> <li>• Light Beer</li> <li>• alcohol-reduced Beer</li> <li>• non-alcoholic Beer</li> </ul>	up to 30 %		
CARARED®	40 - 50	15.6 - 19.3	<ul style="list-style-type: none"> <li>• Red Ale</li> <li>• Red Lager</li> <li>• Scottish Ale</li> <li>• Amber Wheat</li> <li>• Bock Beer</li> <li>• Brown Ale</li> <li>• Alt Beer</li> </ul>	up to 25 %	<ul style="list-style-type: none"> <li>• fuller body</li> <li>• improved malt aroma</li> <li>• deep, saturated color</li> <li>• red color</li> </ul>	in stock

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Caramel Malt	EBC	Lovibond	Use	Rate	Result	Availability
CARAAMBER®	60 - 80	23.1 - 30.6	<ul style="list-style-type: none"> <li>• Bock Beer</li> <li>• Dunkel Ale</li> <li>• Brown Ale</li> <li>• Red Lager</li> <li>• Amber Ale</li> <li>• Amber Lager</li> </ul>	up to 20 %	<ul style="list-style-type: none"> <li>• improved flavor stability</li> <li>• promoted fullness</li> <li>• enhanced color</li> <li>• full red color</li> <li>• better mash working</li> </ul>	in stock
CARAMUNICH®	I 80 - 100 II 110 - 130 III 140 - 160	I 30.6 - 38.1 II 41.8 - 49.3 III 53.1 - 60.6	<ul style="list-style-type: none"> <li>• Octoberfest Beer</li> <li>• "Bockbier"</li> <li>• Dark Beer</li> <li>• Porter</li> <li>• Stout</li> <li>• Malt Beer</li> <li>• Nourishing Beer</li> <li>• "Schankbier"</li> <li>• Red Ale</li> <li>• Brown Ale</li> <li>• Malt-Liquor</li> <li>• Amber</li> </ul>	5 - 10 % for dark beer  1 - 5% for light beer, pale ale	<ul style="list-style-type: none"> <li>• increased fullness</li> <li>• heightened malt aroma</li> <li>• full, round flavor</li> <li>• deep, saturated color</li> </ul>	in stock
CARAAROMA®	350 - 450	130 - 170	<ul style="list-style-type: none"> <li>• Amber Ale</li> <li>• Dunkel Lager</li> <li>• Dark Ale</li> <li>• Stout</li> <li>• Porter</li> <li>• Bock Beer</li> </ul>	up to 15 %	<ul style="list-style-type: none"> <li>• fuller body</li> <li>• improved malt aroma</li> <li>• deep, saturated color</li> <li>• red color</li> </ul>	in stock

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Chocolate Roasted Malt	EBC	Lovibond	Use	Rate	Result	Availability
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"> <li>• Dark Beer</li> <li>• "Salvator Bockbier"</li> <li>• Stout</li> <li>• Porter</li> </ul>	1 - 5 %	<ul style="list-style-type: none"> <li>• deeper aroma of dark beers as well as beer color</li> </ul>	in stock
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"> <li>• Alt Beer</li> <li>• "Bockbier"</li> <li>• "Schwarzbier"</li> </ul>		<ul style="list-style-type: none"> <li>• our unique de-husked roasted barley malt adds aroma, color and body, with a mild, smooth flavor</li> </ul>	
Chocolate Wheat Malt (roasted malt)	800 - 1200	300 - 450	<ul style="list-style-type: none"> <li>• top-fermented Beer</li> <li>• Alt Beer</li> <li>• Dark Wheat Beer</li> <li>• Stout</li> <li>• Porter</li> </ul>	1 - 5 %	<ul style="list-style-type: none"> <li>• intensified aroma of dark top-fermented beers as well as improved color</li> </ul>	in stock
Chocolate Rye Malt (roasted malt)	500 - 800	188 - 300	<ul style="list-style-type: none"> <li>• top-fermented Specialty Beer</li> </ul>	1 - 5 %	<ul style="list-style-type: none"> <li>• enhanced aroma of dark, top-fermented beers as well as improved color</li> </ul>	in stock

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Rye Malt	EBC	Lovibond	Use	Rate	Result	Availability
Rye Malt	3 - 8	1.7 - 3.6	<ul style="list-style-type: none"> <li>• Seasonal Beers</li> <li>• Rye Ale</li> <li>• Rye Lager</li> <li>• top-fermented rye beers</li> </ul>	50 %	<ul style="list-style-type: none"> <li>• typical top-fermented rye flavored beers</li> </ul>	in stock
Caramel Rye Malt	150 - 200	56.8 - 75.6	<ul style="list-style-type: none"> <li>• Specialty Beers</li> <li>• Rye Ale</li> <li>• Rye Lager</li> <li>• Dunkel Rye Wheat</li> </ul>	up to 15 %	<ul style="list-style-type: none"> <li>• nice brown color</li> <li>• typical rye flavor</li> </ul>	4 weeks
Chocolate Rye Malt (roasted malt)	500 - 800	188 - 300	Top-fermented Specialty Beer: <ul style="list-style-type: none"> <li>• Dunkel Rye Wheat</li> <li>• Dunkel Rye Ale</li> </ul>	1 - 5 %	<ul style="list-style-type: none"> <li>• enhanced aroma of dark, top-fermented beers as well as improved color</li> </ul>	in stock

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Chocolate Malt	EBC	Lovibond	Use	Rate	Result	Availability
Chocolate Spelt Malt (Chocolate German Wheat Malt)	450 - 650	170 - 244	<ul style="list-style-type: none"><li>• Specialty beers</li><li>• Multigrain beers</li><li>• Baking industry</li></ul>	1 - 5 %	<ul style="list-style-type: none"><li>• Enhanced aroma of dark top-fermented beers</li><li>• improved color</li></ul>	4 weeks

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Roasted Unmalted Grains	EBC	Lovibond	Use	Rate	Result	Availability
Roasted Rye	500 - 800	190 - 300	<ul style="list-style-type: none"><li>• Stout</li><li>• Dark Beer</li></ul>	up to 10 %	<ul style="list-style-type: none"><li>• typical roasty aroma</li></ul>	in stock
Roasted Barley	1100 - 1200	413 - 450	<ul style="list-style-type: none"><li>• Stout</li><li>• Dark Beer</li></ul>	up to 10 %	<ul style="list-style-type: none"><li>• typical roasty aroma</li></ul>	in stock

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Phone: +49 - (0)951 - 93 220-12 · Fax: +49 - (0)951 - 93 220-912 · e-mail: info@weyermann.de · www.weyermann.de

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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.

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Certified organic Malt	EBC	Lovibond	Use	Rate	Result	Availability
Certified organic Pilsner Malt  - well modified -	2.5 - 4.0	1.5 - 2.1	<ul style="list-style-type: none"> <li>• Pilsner</li> <li>• Lagers</li> <li>• Ales</li> <li>• as base-malt for all other beer types</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• produced superb: Pilsner</li> <li>• Lagers</li> <li>• Ales</li> </ul>	in stock
Certified organic Vienna Malt	7 - 9	3.2 - 3.9	<ul style="list-style-type: none"> <li>• Vienna Beer Style</li> <li>• "Märzenbier"</li> <li>• "Mai-Bock"</li> <li>• Amber Lager</li> <li>• Home Brew Beer</li> <li>• Golden Ale</li> <li>• Oktoberfest Beer</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• full bodied, golden colored smooth tasting beers</li> </ul>	in stock
Certified organic Munich Malt	I 12 - 17 II 20 - 25	5.1 - 6.9 8.1 - 9.9	<ul style="list-style-type: none"> <li>• Dark Lagers</li> <li>• Dark Beer</li> <li>• Bock Beer</li> <li>• Oktoberfest Beer</li> <li>• Stout</li> <li>• "Schwarzbier"</li> <li>• Brown Ale</li> <li>• Dark Ale</li> <li>• Amber Beer</li> </ul>	up to 100 %	<ul style="list-style-type: none"> <li>• enhanced dark beer body and aroma</li> </ul>	in stock

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Certified organic Malt	EBC	Lovibond	Use	Rate	Result	Availability
Certified organic Wheat Malt - pale -	3.0 - 4.5	1.7 - 2.2	<ul style="list-style-type: none"> <li>• Wheat Beer</li> <li>• "Hefe-Weizen"</li> <li>• "Kölsch"</li> <li>• "Altbier"</li> <li>• top-fermented "Schankbier"</li> <li>• Light Beer</li> <li>• alcohol-reduced Beer</li> <li>• non-alcoholic Beer</li> <li>• Ales</li> </ul>	up to 80 %	<ul style="list-style-type: none"> <li>• typical top-fermented aroma</li> <li>• a slimmer, more sprightly beer</li> <li>• produced superb wheat beers with aromas appropriate for styles</li> </ul>	in stock

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Certified organic Caramel Malt	EBC	Lovibond	Use	Rate	Result	Availability
Certified organic CARAHELL®	20 - 30	8.1 - 11.8	<ul style="list-style-type: none"> <li>• "Hefe-Weizen"</li> <li>• Pale Ale</li> <li>• Golden Ale</li> <li>• Oktoberfest Beer</li> <li>• Nourishing Beer</li> <li>• "Maibock"</li> </ul>	10 - 15 %	<ul style="list-style-type: none"> <li>• fuller body</li> <li>• improved aroma</li> <li>• good effect on beer foam</li> <li>• full, round flavor</li> <li>• deep, saturated color</li> </ul>	4 weeks
			<ul style="list-style-type: none"> <li>• "Schankbier"</li> <li>• Light Beer</li> <li>• alcohol-reduced Beer</li> <li>• non-alcoholic Beer</li> </ul>	up to 30 %		
Certified organic CARAMUNICH®	110 - 130	41.8 - 49.3	<ul style="list-style-type: none"> <li>• Oktoberfest Beer</li> <li>• "Bockbier"</li> <li>• Dark Beer</li> <li>• Porter</li> <li>• Stout</li> <li>• Malt Beer</li> <li>• Nourishing Beer</li> <li>• "Schankbier"</li> <li>• Red Ale</li> <li>• Brown Ale</li> <li>• Malt-Liquor</li> <li>• Amber</li> </ul>	5 - 10 % for dark beer  1 - 5% for light beer, pale ale	<ul style="list-style-type: none"> <li>• increased fullness</li> <li>• heightened malt aroma</li> <li>• full, round flavor</li> <li>• deep, saturated color</li> </ul>	4 weeks

CARAHELL® and CARAMUNICH® are registered trademarks of the Weyermann Specialty Malting Company, Bamberg, Germany

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Certified organic Roasted Malt	EBC	Lovibond	Use	Rate	Result	Availability
Certified organic CARAFA®	1000 - 1200	375.6 - 450.6	<ul style="list-style-type: none"> <li>• Dark Beer</li> <li>• "Salvator Bockbier"</li> <li>• Stout</li> <li>• Porter</li> <li>• Alt Beer</li> <li>• "Bockbier"</li> <li>• "Schwarzbier"</li> </ul>	1 - 5 %	<ul style="list-style-type: none"> <li>• deeper aroma of dark beers as well as beer color</li> <li>• our unique de-husked roasted barley malt adds aroma, color and body, with a milder, smoother flavor than achieved with whole grains</li> </ul>	4 weeks

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Diastatic Malt	EBC	Lovibond	Use	Rate	Result	Availability
Diastatic Barley Malt	3 - 6	1.7 - 2.8	<ul style="list-style-type: none"> <li>• any ale or lager</li> <li>• replaces all or portion of Pale Ale or Pilsner Malt for all other beer types</li> </ul>	up to 50 %	<ul style="list-style-type: none"> <li>• Exceptional amylase strength</li> <li>• Accelerates and enhances saccharification in mash for better extract efficiency and larger proportion of fermentables in wort, without loss of malt flavor</li> </ul>	in stock
Diastatic Wheat Malt	3 - 5	1.7 - 2.4	<ul style="list-style-type: none"> <li>• Ales</li> <li>• "Dunkelweizen"</li> <li>• "Weizenbock"</li> <li>• „Weizendoppelbock“</li> <li>• Pub Wheat Ales</li> <li>• light or low-alcohol Beers</li> </ul>	up to 50 %	<ul style="list-style-type: none"> <li>• Ideal addition to pale or dark beers, whenever extra diastatic power is needed in the mash</li> <li>• Can be used to replace „regular“ Pale Wheat Malt</li> </ul>	in stock

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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 Juergen Buhrmann: Phone: +49 - (0)951 - 93 220-24 · e-mail: juergen.buhrmann@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 and 50-kg bags or 500 - 1,250-kg totes.

### Shipping within Europe

Within Europe, we deliver malt using either our own fleet of trucks or carefully selected shipping contractors. Special, cost-effective arrangements are available for small shipments. Unloading assistance available as well upon request.

### Container delivery within Europe is by rail or truck.

### 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 at: Phone: +49 - (0)951 - 93 220-33 · e-mail: sabine.weyermann@weyermann.de

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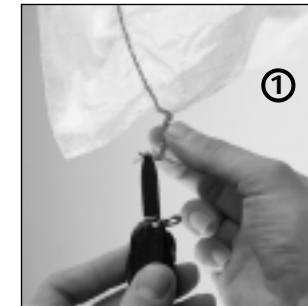
## The Weyermann Bag - Features and Opening Instructions



To preserve and protect the freshness and quality of a perfectly kilned or roasted batch of Weyermann Malt, we only use tear-resistant woven-fabric bags with a sturdy, waterproof polyethylene lining. In our bagging facility we employ heavy-duty sewing machines that are threaded with extra-strong thread to close each bag tightly. The durable double-layer bags and strong seams keep the malt safe inside and keep dirt, pests, or moisture outside - even under the roughest conditions. The empty bags are non-returnable, but they make excellent rugged trash can liners.

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

Proceed as follows:



**1.**  
Simply cut the white thread at the dangling end of the seam

### Key Features of Our Weyermann Bags:

All bags are sealed with double-sewn tamper-proof seams

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

All Weyermann bags carry a weight indication along the side



The lot-ID and packaging date appear on every bag

Clearly marked place of origin: Bamberg, Germany

Each bag is marked with the malt variety inside, in English and German, which remains visible even after opening

**2.**  
Then pull gently on the red thread until the entire seam is unraveled and the bag is fully open



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## The Weyermann Advantage

Newly installed Weyermann tote (Big Bag / Super Sack) bagging equipment:



- Hygienic design
- Suitable for any of our 50-plus types of malt
- Tote size up to 1,000 kg (2,202 lbs.)



- Fits on pallet for easy fork-lift handling

### Advantages:

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

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## New Weyermann Professional Opportunity



We invite brewers from around the globe to come to Bamberg for a unique brew education experience.

In our brand new 2.5-hectoliter (2.13-bbl) pilot brewery, manufactured by Kaspar Schulz of Bamberg, you can let your creativity run free!

Experiment to your heart's content with Weyermann Malt varieties while developing new and exciting brews.

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# WEYERMANN EXTRACT

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<b>SINAMAR® - All-Natural Liquid Malt Color</b>	<b>Manner of Transportation</b>	<b>Packaging unit</b>	<b>Net weight</b>	<b>Availability</b>
<p><b>SINAMAR®</b> 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:</p> <p style="text-align: center;">MALT - HOPS - YEAST - WATER</p> <p>To get the characteristic color and extract, <b>SINAMAR®</b> 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).</p> <p>Due to this special treatment the taste of <b>SINAMAR®</b> is less bitter.</p> <p><b>SINAMAR®</b> causes no turbidity and remains pH stable.</p> <p>According to federal regulations, <b>SINAMAR®</b> 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.</p> <p><b>SINAMAR®</b> is perfectly suited for coloring foods such as: baked goods, beer, non-alcoholic drinks, spirits, pharmaceutical products and tea etc.</p> <p>In order to raise the color of 1 hl beer though 1 EBC, 14 gr. / 0,49 oz of <b>SINAMAR®</b> is required. Unopened containers have a 1 year shelf-life. Once opened, contents should be used immediately and stored cool.</p>	disposable one-use canister	5 ltr. ~ 1.32 US-gallon	5.8 kg ~ 12.8 lb	in stock
	disposable one-use canister	10 ltr. ~ 2.64 US-gallon	11.7 kg ~ 25.8 lb	in stock
	disposable one- or multi-use canister	30 ltr. ~ 7.92 US-gallon	35.0 kg ~ 77.2 lb	in stock
<b>Analysis data:</b>				
parameter	MIN	MAX	Unit	
Real extract	40	50	Weight -% / BRIX°	
Specific weight	1.17	1.21	g/cm <sup>3</sup>	
Color in EBC	8100	8600	EBC	
Color in Lovibond	3040	3200	Lovibond	
pH-value	3.8	4.6		
Viskosity	100	800	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 <b>SINAMAR</b> <sup>®</sup> All-Natural Liquid Malt Color	Manner of Transportation	Packaging unit	Net weight	Availability
<p>Certified organic <b>SINAMAR</b><sup>®</sup> is produced solely from our roasted malt: CARAFA<sup>®</sup>, 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 <b>SINAMAR</b><sup>®</sup> 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 <b>SINAMAR</b><sup>®</sup> is less bitter.</p> <p>Certified organic <b>SINAMAR</b><sup>®</sup> causes no turbidity and remains pH stable. According to federal regulations, certified organic <b>SINAMAR</b><sup>®</sup> 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 <b>SINAMAR</b><sup>®</sup> is perfectly suited for coloring foods such as: baked goods, beer, non-alcoholic drinks, spirits, pharmaceutical products and tea etc.</p> <p>In order to raise the color of 1 hl beer though 1 EBC, 14 gr. / 0,49 oz of Certified organic <b>SINAMAR</b><sup>®</sup> is required. Unopened containers have a 1 year shelf-life.</p> <p>Once opened, contents should be used immediately and stored cool.</p>	disposable one-use canister	5 ltr. ~ 1.32 US-gallon	5.8 kg ~ 12.8 lb	in stock
	disposable one-use canister	10 ltr. ~ 2.64 US-gallon	11.7 kg ~ 25.8 lb	in stock
	disposable one- or multi-use canister	30 ltr. ~ 7.92 US-gallon	35.0 kg ~ 77.2 lb	in stock
	<b>Analysis data:</b>			
parameter	MIN	MAX	Unit	
Real extract	40	50	Weight -% / BRIX°	
Specific weight	1.17	1.21	g/cm <sup>3</sup>	
Color in EBC	8100	8600	EBC	
Color in Lovibond	3040	3200	Lovibond	
pH-value	3.8	4.6		
Viskosity	100	800	m Pa s	

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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)		
<b>BAVARIAN PILSNER</b> <ul style="list-style-type: none"> <li>golden brown, unhopped extract with a high concentration, produced from Weyermann Pilsner Malt and Weyermann CARAPILS®</li> <li>it is produced by a step infusion mashing process</li> <li>the malt extract tastes very sweet with a well-balanced malt aroma</li> <li>Weyermann Bavarian Pilsner Extract produces typical Bavarian Style Pils and Helles Lager beers as well as Light Maerzen, Oktober Beers and Bock Beers</li> </ul>	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	15 - 18	6.2 - 7.3	4 kg 8.8 lb Canister	in stock
<b>BAVARIAN HEFEWEIZEN</b> <ul style="list-style-type: none"> <li>golden brown, unhopped extract with a high concentration, produced from Weyermann Wheat Malt, Weyermann Pilsner Malt and Weyermann CARAHELL®</li> <li>it is produced by a decoction mashing process</li> <li>the malt extract tastes very sweet with a well-balanced malt aroma</li> <li>Weyermann Bavarian Hefeweizen Extract produces typical Bavarian Weizen Beers, Ales and Weizen Bock Beers</li> </ul>	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	20 - 25	8.1 - 9.9	4 kg 8.8 lb Canister	in stock
<b>MUNICH AMBER</b> <ul style="list-style-type: none"> <li>light brown, unhopped extract with a high concentration, produced from Weyermann Munich Malt Type I</li> <li>it is produced by a decoction mashing process</li> <li>the malt extract tastes sweet with a well-balanced malt aroma</li> <li>Weyermann Munich Amber Extract produces typical Munich Beers, Maerzen, Festival Beers and Bock Beers</li> </ul>	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	22 - 28	8.8 - 11.1	4 kg 8.8 lb 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)		
<b>VIENNA RED</b> <ul style="list-style-type: none"> <li>• red brown, unhopped extract with a high concentration, produced from Weyermann Vienna Malt, Weyermann Melanoidin Malt and Weyermann Pilsner Malt</li> <li>• it is produced by a decoction mashing process</li> <li>• the malt extract tastes sweet with a well-balanced malt aroma</li> <li>• Weyermann Vienna Red Extract produces typical Amber Beers, Red Ales, Maerzen, Alt Beers and Bock Beers</li> </ul>	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	40 - 50	15.6 - 19.3	4 kg 8.8 lb Canister	in stock
<b>BAVARIAN DUNKEL</b> <ul style="list-style-type: none"> <li>• dark brown, unhopped extract with a high concentration, produced from Weyermann Munich Malt Type I, Weyermann CARAMUNICH® and Weyermann Pilsner Malt</li> <li>• it is produced by a 2-step decoction mashing process</li> <li>• the malt extract tastes very sweet with a well-balanced malt aroma</li> <li>• Weyermann Bavarian Dunkel Extract produces typical Bavarian Dunkel, Festival Beers, Schwarz Beers, Dark Bock Beers and Smooth Stouts</li> </ul>	72 - 79 %	1.35 - 1.40 g / ml	1100 - 1200 kJ / 100 g	65 - 75	24.9 - 28.7	4 kg 8.8 lb Canister	in stock

**Weyermann does not use any genetically modified materials.**

Storage: Extracts can be stored up to 12 months from delivery, when stored unopened below 20°C / 68°F.  
 We recommend using the extract immediately after opening. Note: The microbiological shelf-life is beyond Weyermann's control once the package has been opened.  
 We are also able to produce certified organic malt extract. Custom made extracts are available upon special request.

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

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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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