



WEYERMANN® PILSNER MALT

Made from the finest German quality brewing barley, it provides the perfect base for all beer styles, especially for bottom-fermented beers.

Sensorik: malty-sweet with light honey notes

Base malt for light and dark beer styles, typically for:

- **Pale Lager;** American (Light) Lager, International Pale Lager, Munich Helles, Festbier, German Leichtbier, Kellerbier (Pale Kellerbier), India Pale Lager
- **Pilsener;** German Pilsener, American Pilsener
- **Strong Lager;** Imperial Pilsener
- **Bock;** Helles Bock, Helles Doppelbock
- **Pale Ale;** Trappist Single, Summer Ale
- **IPA;** American IPA, Juicy IPA, Hazy IPA, NEIPA, Double IPA
- **Strong Ale;** Belgian Golden Strong Ale, Belgian Tripel
- **Wheat Beer;** Weissbier, Hefeweizen, Leichtes Weizen, Kristallweizen, Dunkel Weizen, Weizenbock, Berliner Weisse, Lambic, Gueuze, Fruit Lambic, Witbier, Gose, Lichtenhainer, Piwo Grodziskie, American Wheat
- **Sour Ale;** Oud Bruin

Recommended addition: up to 100%

Enzyme activity: high

Farbe: 2,5 – 4,5 EBC | 1.4 – 2.1 Lovibond



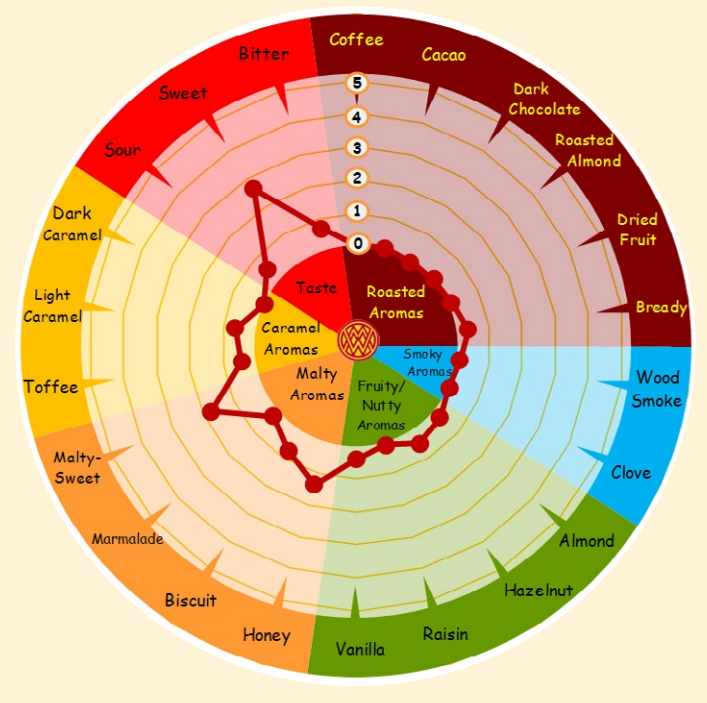
Shipping units: 25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

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.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL® **WORT**

Weyermann® Pilsner Malt



Parameter	Minimum	Maximum	Unit
Moisture content		5	%
Extract (dry substance)	80,5		%
Color (EBC)	2,5	4,5	EBC
Color (Lovibond)	1,4	2,1	Lovibond
Boiled wort color (EBC)	4	5,5	EBC
Boiled wort color (Lovibond)	2	2,5	Lovibond
Protein (dry substance)	9,5	12	%
Kolbach Index	36	42,5	%
Hartong Index 45°C	35	41	%
Saccharification time		15	min
Viscosity (8.6%)		1,58	m Pa s
Friability	84		%
Glassy Kernels		2,5	%