



WEYERMANN® PALE ALE MALT

Made from the finest German quality brewing barley. Produces excellent lighter ales or top-fermented beers. This malt is particularly suitable for an isothermal mashing process.

Sensory: fine notes of bread, with hints of dried fruits and honey

Special brew malt for light and dark beer styles, typically for:

- **Pale Lager;** India Pale Lager
- **Pale Ale;** Cream Ale, British Golden Ale, Australian Sparkling Ale, American and Belgian Pale Ales, Summer Ale, English Summer Ale, Juicy Pale Ale, Hazy Pale Ale, Session Pale Ale
- **IPA;** English, American, Belgian, Brown, Rye, Whit and Double IPAs as well as Juicy IPA, Hazy IPA and NEIPA, Session IPA, Black IPA
- **Amber Ale;** Ordinary Bitter, Best Bitter, Strong Bitter, Extra Special Bitter, Irish Red Ale, American Red Ale, California Common, Bière de Garde, English Pale Mild Ale
- **Brown Ale;** Dark Mild, British Brown Ale, English Dark Mild Ale
- **Porter;** English Porter, American Porter, Brown Porter, Robust Porter, Imperial Porter
- **Stout;** Stout, Imperial Stout
- **Strong Ale;** Scotch Ale, English Barley Wine, British Strong Ale, American Strong Ale, Belgian Dark Strong Ale or Quadrupel
- **Historical Beer;** German Rye Beer

Recommended addition: up to 100%

Enzyme activity: high

Color: 5,5 – 7,5 EBC | 2.5 – 3.3 Lovibond



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

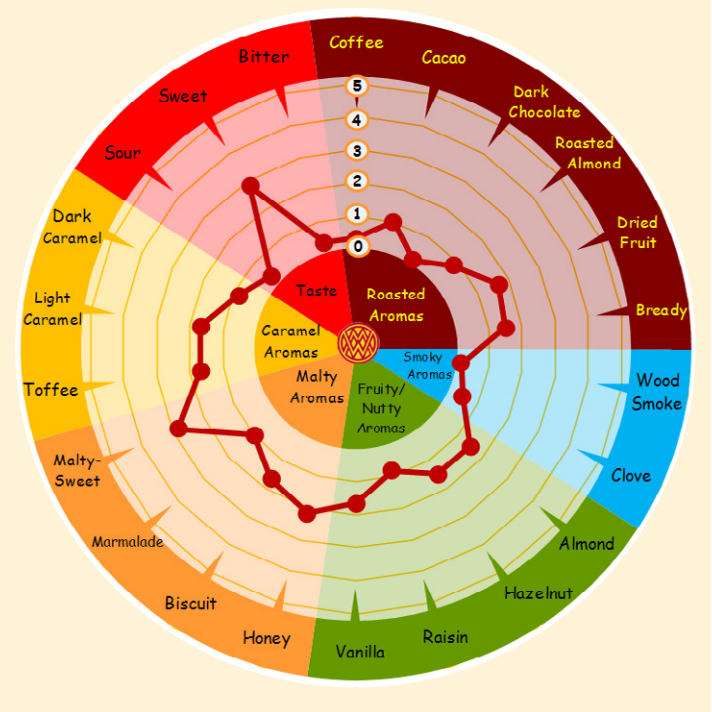
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Pale Ale Malt



| Parameter | Minimum | Maximum | Unit |
|-------------------------|---------|---------|----------|
| Moisture content | | 5 | % |
| Extract (dry substance) | 79 | | % |
| Color (EBC) | 5,5 | 7,5 | EBC |
| Color (Lovibond) | 2,5 | 3,3 | Lovibond |
| Protein (dry substance) | 9 | 12 | % |
| Kolbach Index | 37 | 43 | % |
| Hartong Index 45°C | 36 | 42 | % |
| Saccharification time | | 20 | min |
| Viscosity (8.6%) | | 1,69 | m Pa s |
| Friability | 78 | | % |
| Glassy Kernels | | 3 | % |