



WEYERMANN® ACIDULATED MALT

Made from the finest German quality brewing barley. Contains natural lactic acid derived from un-hopped beer wort. Important ingredient to adjust the mash- and thus wort pH. Contributes to the optimization of the mash conversion.

Sensory: fruity-acidic, universally applicable

Specialty malt for light and dark beer styles for pH optimization of mash

- **Sour Beers**

Recommended addition: 1% sour malt addition reduces the mash pH by approx. 0.1. Maximum addition 10% in sour beers

Enzyme activity: increases enzyme activity by optimal mash pH

Color: 1.5 – 5.0 EBC | 0.9 – 2.3 Lovibond



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

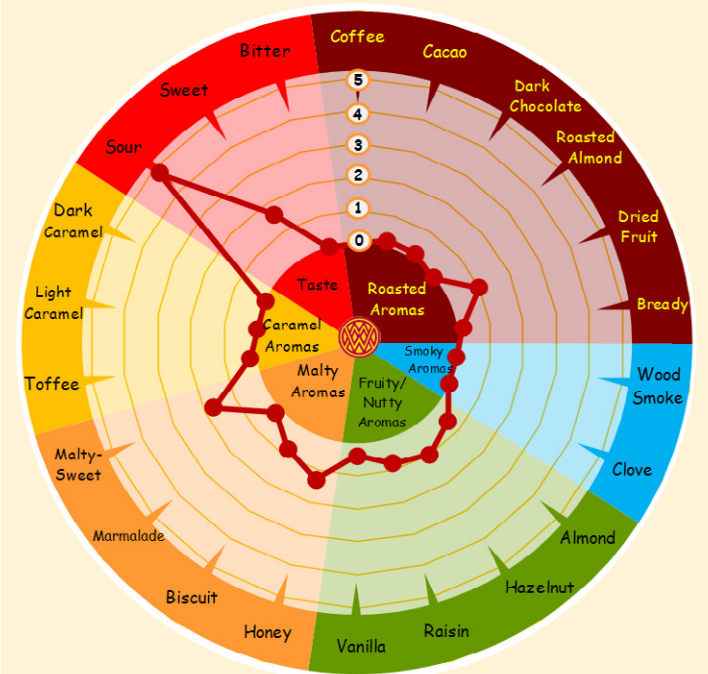
Shelf life: When stored in a dry place within a temperature range of 0°C to 30°C (32 °F - 86 °F), there is a minimum shelf life of 24 months if unopened.

This malt variety is available in organic quality on request.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® Acidulated Malt



Parameter	Minimum	Maximum	Unit
Moisture content		8	%
Color (EBC)	1.5	5	EBC
Color (Lovibond)	0.9	2.3	Lovibond
pH	3.35	3.7	