



## WEYERMANN® Specialty Malting Company

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# Product specification



<b>PRODUCT:</b>	Sour Wort		
This biologically derived sour wort can be used during the beer production for the natural pH value adjustment of both mash and wort. It is a nonalcoholic fermented barley malt extract and shows a hazy, brown appearance as well as a typically malty, acidic taste.			
<b>Usage</b>	Brewing and beverage industry		
<b>Recommended Quantities</b>	Mash acidification: Addition of 10 l/1000 kg malt: pH 0,1 ↓	Wort acidification: Addition of 6 l/1000 kg malt: 0,1 pH ↓	
<b>Data Analysis</b>	The following values are subject to harvest-specific variations.		
<b>Parameter</b>	<b>MIN</b>	<b>MAX</b>	<b>UNIT</b>
lactic acid	52	58	g/l
pH value	2.9	3.2	
density	1.271	1.311	g/cm <sup>3</sup>
refraction	58.0	63.0	°Bx
<b>Shipping units and storage conditions</b>	The product is aseptically packed in a bag in a box (16 l, 20 kg). It should be stored cool, dry and protected from extreme heat and cold.		
<b>Shelf life</b>	In unopened original packaging a shelf life of 540 days (at 4 - 8 ° C) or 360 days (at 20 ° C) is given.		
<b>HACCP</b>	<p>All of our products and packaging meet the requirements of DIN EN ISO 9001:2008 and the HACCP (Hazard Analyses of Critical Control Points) food safety management system. They also conform to all applicable government food and health regulations that are currently in force.</p> <p>All Weyermann® products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, and 50/2000, and do not contain any genetically modified raw materials, ingredients, or additives.</p> <p>All raw materials are meticulously tested for traces of pesticides, mycotoxins, and heavy metals, and meet the requirements of VO (EG) 165/2010 and 396/2005. The nitrosamine content of our malts is below allowable thresholds.</p>		
<b>Version:</b> 01			
<b>Valid after:</b> 2017-07-03	approved: Andreas Richter (Quality Manager)		