



WEYERMANN® ABBEY MALT® (BISCUIT MALT)

Made from the finest European quality brewing barley. The special manufacturing process creates an extra crunchy malt with a complex aroma profile, which is used to intensify and stabilize the taste in beer. The beer color is enhanced and the malt adds copper-golden shine.

Sensory: complex malt aroma with intense notes of biscuit and honey, nuts and chocolate

Special kiln malt for particularly full-bodied beer styles, typically for:

- **Pale Ale;** Belgian Pale Ale, Belgian Blond Ale, Season, Trappist Single
- **IPA;** Belgian IPA
- **Amber Ale;** Bière de Garde, Belgian Dubbel, Extra Special Bitter
- **Strong Ale;** Belgian Golden Strong Ale, Belgian Tripel, Belgian Dark Strong Ale or Quadrupel, Barley wine
- **Sour Ale;** Flanders Red Ale, Oud Bruin

Recommended addition: up to 50%

Enzyme activity: low

Color: 40 – 50 EBC | 15.5 – 19.3 Lovibond



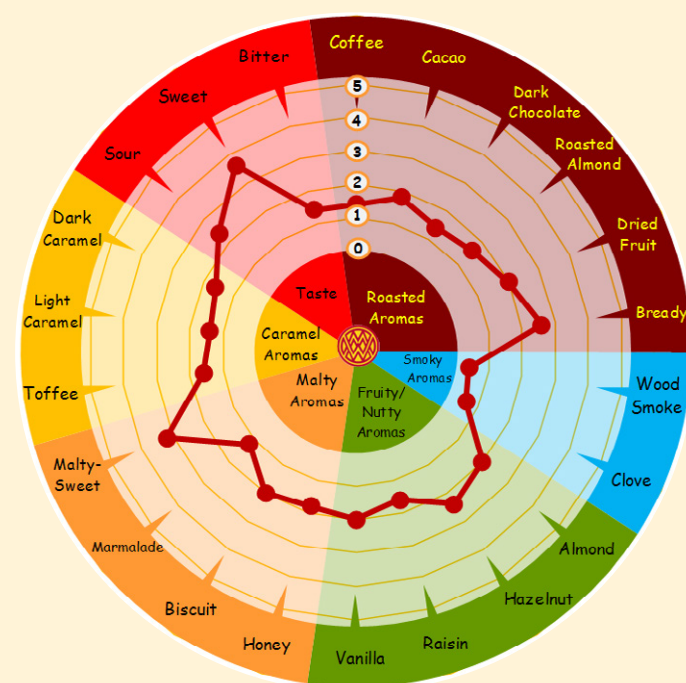
Shipping units: 25-kg/55-lb bag, BigBag, bulk

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.

WEYERMANN® MALT AROMA WHEEL®

WORT

Weyermann® ABBEY MALT®



Parameter	Minimum	Maximum	Unit
Moisture content		4.5	%
Extract (dry substance)	75		%
Color (EBC)	40	50	EBC
Color (Lovibond)	15.5	19.3	Lovibond