



Wort Concentrate

High-quality natural wort
concentrates

Specially tailored to individual
requirements

The perfect solution for
modern brewing

WE BRING IDEAS TO LIFE.

Döhler Wort Concentrate –

Only the best for your high-quality beer

In addition to the existing malt extract portfolio, Döhler offers a range of Wort Concentrates that are specially tailored to meet the needs of today's brewers.

When developing premium concentrated brewers wort, the main focus lies on securing the best wort composition and the lowest possible thermal stress.

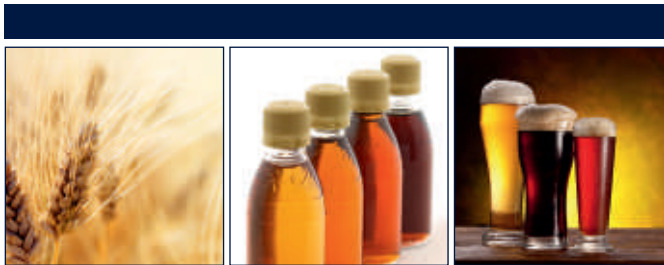
Therefore, Döhler Wort Concentrate is the perfect alternative to standard wort brewing for all commercial and home brewers.

Döhler Wort Concentrate is produced in a state-of-the-art brewery from 100 % brewing-grade malt without addition of hops.

Hops can be added as isohop extract, so no additional wort boiling is required. Alternatively, Döhler Wort Concentrate can be boiled with hops after dilution with brewing water, just like a standard brewing process. Another way of varying the flavour of the beer is to dry hop the brew.

All in all, Döhler Wort Concentrate is equivalent to standard wort brewing in terms of beer quality, beer types and brewing creativity.

Moreover, large-scale fermentation trials confirm that high-quality, premium beer with no significant taste differences to standard wort-brewed beer can be produced with Döhler Wort Concentrate.



Benefits:

- Easy handling of raw materials
- No handling of spent grain
- Saves on time, labour, energy and equipment
- Increases capacity without investment
- Adjusting gravity
- Use for yeast propagation
- Brewing beer without a brewhouse

Portfolio:

- Döhler Wort Concentrates from different raw materials, like barley or wheat
- Different extract contents depending on application, like low-viscous 60° Brix or high-viscous 80° Brix

Ideal for:

- Micropubs with a lack of space
- Breweries that want to boost gravity or increase capacity
- Breweries that want to offer many different beer types with minimum effort
- Wineries, cider farms, distilleries and other beverage manufacturers that want to extend their product range by including their own beer



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