



Malt Analysis

Weyermann® Specialty Malts

Quality Department

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Batch Analysis

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Batchcode:	V351-21113025-30	Sample Type:	F/F
Item:	Weyermann® BARKE® Pilsner Malt Bag 25kg/55lbs	Analysis Number:	146406/2.1
		Date of Analysis:	16.12.2020
Item Number:	21113025	Operator:	byalk
Date of Production:	16.12.2020	Production site:	Haßfurt
Best before:	16.06.2022		

Specification		Unit	Specification		Unit
<u>Physical</u>					
Malt Color	4.0	EBC	Friability	94.5	%
Malt Color	2.0	°L	Glassy Kernels	0.6	%
Boiled Wort Color	5.4	EBC	<u>Chemical</u>		
Boiled Wort Color	2.5	°L	Wort pH	5.82	.
Viscosity calc. 8.6°P	1.54	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.84	mPas	Hartong Index VZ 45°C	37.3	%
Moisture content	4.5	%	Total protein	10.3	%
Extract fine grind (as is)	78.3	%	Soluble Nitrogen dry base	676	mg/100g
Extract dry basis	82.0	%	Kolbach Index	41.0	%

All Weyermann® products are produced according to the current valid European food laws.
We produce all of our malts, malt extracts and roast malt beer according to the "German Purity Law".
We do not use any genetically modified raw materials, no ionisation and no irradiation.

Please note that the CoA is system generated and valid without signature.

All Analyses according EBC/MEBAK.

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