



Malt Analysis

Weyermann® Specialty Malts

Quality Department

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Batch Analysis

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Batchcode:	X012-21131025-01	Sample Type:	F/F
Item:	Weyermann® Eraclea Pale Ale Malt Bag 25kg	Analysis Number:	186830/2.1
		Date of Analysis:	12.01.2022
Item Number:	21131025	Operator:	doemel
Date of Production:	12.01.2022	Production site:	Bamberg
Best before:	12.07.2023		

Specification	Unit	Specification	Unit
Physical		Glassy Kernels	1.0 %
Malt Color	6.0 EBC	Chemical	
Malt Color	2.7 °L	Wort pH	5.97
Viscosity calc. 8.6°P	1.40 mPas	Saccharification	10 min.
Viscosity calc. 12°P	1.62 mPas	Hartong Index VZ 45°C	37.4 %
Moisture content	4.5 %	Total protein	10.2 %
Extract fine grind (as is)	78.6 %	Soluble Nitrogen dry base	700 mg/100g
Extract dry basis	82.3 %	Kolbach Index	42.9 %
Friability	86.6 %		

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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