



Malt Analysis

Weyermann® Specialty Malts

Quality Department

Phone: +49 951 93 22 0 - 0

eMail: QS@weyermann.de



Batch Analysis

Page 1 of 1

Batchcode:	W307-21117025-01	Sample Type:	F/F
Item:	Weyermann® BARKE® Vienna Malt Bag 25kg/55lbs	Analysis Number:	180387/2.1
Item Number:	21117025	Date of Analysis:	03.11.2021
Date of Production:	03.11.2021	Operator:	malm
Best before:	03.05.2023	Production site:	Bamberg

Specification	Unit	Specification	Unit
<u>Physical</u>		Glassy Kernels	1.4 %
Malt Color	7.5 EBC	<u>Chemical</u>	
Malt Color	3.3 °L	Wort pH	5.89 .
Viscosity calc. 8.6°P	1.50 mPas	Saccharification	15 min.
Viscosity calc. 12°P	1.77 mPas	Hartong Index VZ 45°C	36.3 %
Moisture content	4.2 %	Total protein	10.3 %
Extract fine grind (as is)	77.6 %	Soluble Nitrogen dry base	668 mg/100g
Extract dry basis	81.0 %	Kolbach Index	40.5 %
Friability	85.2 %		

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.

Weyermann Speciality Malts -
 Brennerstr. 17 - 19 - D - 96052 Bamberg - Tel.: +49 951 - 93220 -0
 Plant Haßfurt, Am Hafen 1 - D - 97437 Haßfurt - Tel. +49 9521 - 95 35 40 - Fax + 49 9521 - 9535 418
 Plant Clingen, Flattig 36 - D - 99718 Clingen - Tel. +49 3636 - 76170 - Fax +49 3636 761717
 e-Mail: info@weyermann.de - Internet: www.weyermann.de - DE-ÖKO-001

