Malt Analysis

Weyermann® Specialty Malts
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Batch Analysis

Batchcode:	**W250-21120025-01**	Sample Type:	F/F
Item:	**Weyermann® BARKE® Munich Malt Bag 25kg/55lbs**	Analysis Number:	174076/2.1
		Date of Analysis:	07.09.2021
Item Number:	**21120025**	Operator:	malm
Date of Production:	**07.09.2021**	Production site:	Bamberg
Best before:	**07.03.2023**		

Specification		Unit
Physical		
Malt Color	20.0	EBC
Malt Color	8.0	°L
Viscosity calc. 8.6°P	1.52	mPas
Viscosity calc. 12°P	1.81	mPas
Moisture content	3.9	%
Extract fine grind (as is)	78.6	%
Extract dry basis	81.8	%
Friability	84.6	%

Specification		Unit
Glassy Kernels	1.2	%
Chemical		
Wort pH	5.76	.
Saccharification	15	min.
Hartong Index VZ 45°C	40.1	%
Total protein	10.6	%
Soluble Nitrogen dry base	708	mg/100g
Kolbach Index	41.7	%

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.