



Malt Analysis

Weyermann® Specialty Malts

Quality Department

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Batch Analysis

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Batchcode: **W319-21249025-01**
 Item: **Weyermann® CARABOHEMIAN® Bag 25kg/55lbs**

Item Number: **21249025**
 Date of Production: **15.11.2021**
 Best before: **15.05.2023**

Sample Type: F/F
 Analysis Number: 181551/2.1
 Date of Analysis: 15.11.2021
 Operator: malm
 Production site: Bamberg

Specification		Unit	Specification		Unit
Physical					
Malt Color	200.0	EBC	Moisture content	5.9	%
Malt Color	75.9	°L	Extract fine grind (as is)	71.6	%
			Extract dry basis	76.1	%

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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