

Malt Analysis

Weyermann® Specialty Malts

Quality Department

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Batch Analysis

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F/F

malm

Batchcode: W293-21122025-01

Item: Weyermann® ABBEY MALT® Bag 25kg/55lbs

Analysis Number: 179012/2.1

Date of Analysis: 20.10.2021

Sample Type:

Operator:

Item Number: 21122025

Date of Production: 20.10.2021

Production site: Bamberg

Best before: 20.04.2023

| Specification | | Unit | Specification | | Unit |
|---------------|------|------|----------------------------|------|------|
| Physical | | | Moisture content | 4.2 | % |
| Malt Color | 45.0 | EBC | Extract fine grind (as is) | 76.8 | % |
| Malt Color | 17.4 | °L | Extract dry basis | 80.2 | % |

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.



