



Malt Analysis

Weyermann® Specialty Malts

Quality Department

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Batch Analysis

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Batchcode: **W285-22370025-01**
Item: **Weyermann® Chocolate Wheat Malt Bag**
25kg/55lbs
Item Number: **22370025**
Date of Production: **12.10.2021**
Best before: **12.04.2023**

Sample Type: **F/F**
Analysis Number: **177982/2.1**
Date of Analysis: **12.10.2021**
Operator: **doemel**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			Moisture content	3.9	%
Malt Color	900.0	EBC	Extract fine grind (as is)	69.2	%
Malt Color	339.8	°L	Extract dry basis	72.0	%

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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