



## Malt Analysis

Weyermann® Specialty Malts

Quality Department

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### Batch Analysis

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Batchcode: **W139-31128025-01**  
Item: **Organic Eraclea Pilsner Malt 25**

Sample Type: F/F

Analysis Number: 160615/4.1

Date of Analysis: 19.05.2021

Item Number: **31128025**

Operator: doemel

Date of Production: **19.05.2021**

Production site: Bamberg

Best before: **19.11.2022**

Specification		Unit	Specification		Unit
<b><u>Physical</u></b>			Friability	85.4	%
Malt Color	4.0	EBC	Glassy Kernels	0.8	%
Malt Color	2.0	°L	<b><u>Chemical</u></b>		
Boiled Wort Color	5.0	EBC	Wort pH	6.05	.
Boiled Wort Color	2.3	°L	Saccharification	10	min.
Viscosity calc. 8.6°P	1.45	mPas	Hartong Index VZ 45°C	35.2	%
Viscosity calc. 12°P	1.69	mPas	Total protein	11.0	%
Moisture content	4.4	%	Soluble Nitrogen dry base	659	mg/100g
Extract fine grind (as is)	77.8	%	Kolbach Index	37.4	%
Extract dry basis	81.4	%			

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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