Malt Analysis

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Batch Analysis

Batchcode:	**X038-21374025-01**	Sample Type:	F/F
Item:	**Weyermann® CARAFA® Special Type 1 Bag 25kg/55lbs**	Analysis Number:	189108/2.1
		Date of Analysis:	07.02.2022
Item Number:	**21374025**	Operator:	doemel
Date of Production:	**07.02.2022**	Production site:	Bamberg
Best before:	**07.08.2023**		

Specification		Unit
Physical		
Malt Color	850.0	EBC
Malt Color	320.9	°L

Specification		Unit
Moisture content	3.7	%
Extract fine grind (as is)	69.8	%
Extract dry basis	72.5	%

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.