



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **X076-21130025-01**
 Item: **Weyermann® Isaria 1924® Malt Bag 25kg/55lbs**
 Item Number: **21130025**
 Date of Production: **17.Mrz.2022**
 Best before: **17.Sep.2023**

Sample Type: **F/F**
 Analysis Number: **192601/2.1**
 Date of Analysis: **17.03.2022**
 Operator: **doemel**
 Production site: **Bamberg**

Specification	Unit	Specification	Unit
Physical		Glassy Kernels	1.2 %
Malt Color	9.0 EBC	Chemical	
Malt Color	3.8 °L	Wort pH	5.90
Viscosity calc. 8.6°P	1.47 mPas	Saccharification	10 min.
Viscosity calc. 12°P	1.73 mPas	Hartong Index VZ 45°C	34.2 %
Moisture content	4.5 %	Total protein	11.2 %
Extract fine grind (as is)	78.2 %	Soluble Nitrogen dry base	706 mg/100g
Extract dry basis	81.9 %	Kolbach Index	39.4 %
Friability	84.6 %		

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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