



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **X077-21112025-01**
 Item: **Weyermann® Bohemian Pilsner Malt Bag**
25kg/55lbs
 Item Number: **21112025**
 Date of Production: **18.03.2022**
 Best before: **18.09.2023**

Sample Type: F/F
 Analysis Number: 192792/4.1
 Date of Analysis: 18.03.2022
 Operator: doemel
 Production site: Bamberg

Specification		Unit	Specification		Unit
<u>Physical</u>			Friability	90.0	%
Malt Color	4.0	EBC	Glassy Kernels	1.0	%
Malt Color	2.0	°L	<u>Chemical</u>		
Boiled Wort Color	5.5	EBC	Wort pH	5.92	.
Boiled Wort Color	2.5	°L	Saccharification	10	min.
Viscosity calc. 8.6°P	1.47	mPas	Hartong Index VZ 45°C	38.2	%
Viscosity calc. 12°P	1.73	mPas	Total protein	10.6	%
Moisture content	4.4	%	Soluble Nitrogen dry base	698	mg/100g
Extract fine grind (as is)	78.6	%	Kolbach Index	41.2	%
Extract dry basis	82.2	%			

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.

All Analyses according EBC/MEBAK.

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