



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

Phone: +49 951 93 22 0 - 0

eMail: QS@weyermann.de



Batch Analysis

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Batchcode: **X092-21120025-01**
Item: **Weyermann® BARKE® Munich Malt Bag**
25kg/55lbs
Item Number: **21120025**
Date of Production: **02.Apr.2022**
Best before: **02.Okt.2023**

Sample Type: **F/F**
Analysis Number: **194408/2.1**
Date of Analysis: **02.04.2022**
Operator: **malm**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			<u>Chemical</u>		
Malt Color	21.0	EBC	Glassy Kernels	1.0	%
Malt Color	8.4	°L	Wort pH	5.74	.
Viscosity calc. 8.6°P	1.51	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.80	mPas	Hartong Index VZ 45°C	39.2	%
Moisture content	3.9	%	Total protein	11.0	%
Extract fine grind (as is)	78.2	%	Soluble Nitrogen dry base	756	mg/100g
Extract dry basis	81.4	%	Kolbach Index	43.0	%
Friability	82.4	%			

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.

