



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **X103-21124025-01**
Item: **Weyermann® Acidulated Malt Bag 25kg/55lbs**

Item Number: **21124025**
Date of Production: **13.Apr.2022**
Best before: **13.Oct.2023**

Sample Type: **F/F**
Analysis Number: **195580/4.1**
Date of Analysis: **13.Apr.2022**
Operator: **malm**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			<u>Chemical</u>		
Malt Color	4.0	EBC	Wort pH	3.65	.
Malt Color	2.0	°L	Acid degree	48.2	.
Moisture content	5.4	%			

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.

