



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

Phone: +49 951 93 22 0 - 0

eMail: QS@weyermann.de



Batch Analysis

Page 1 of 1

Batchcode: **X137-21112025-01**
 Item: **Weyermann® Bohemian Pilsner Malt Bag**
25kg/55lbs
 Item Number: **21112025**
 Date of Production: **17.May.2022**
 Best before: **17.Nov.2023**

Sample Type: F/F
 Analysis Number: 198608/4.1
 Date of Analysis: 17.May.2022
 Operator: doemel
 Production site: Bamberg

Specification	Unit	Specification	Unit
Physical		Chemical	
Malt Color	4.5 EBC	Friability	87.2 %
Malt Color	2.1 °L	Glassy Kernels	1.2 %
Boiled Wort Color	5.5 EBC	Wort pH	5.82 .
Boiled Wort Color	2.5 °L	Saccharification	15 min.
Viscosity calc. 8.6°P	1.48 mPas	Hartong Index VZ 45°C	39.1 %
Viscosity calc. 12°P	1.74 mPas	Total protein	10.7 %
Moisture content	4.5 %	Soluble Nitrogen dry base	709 mg/100g
Extract fine grind (as is)	79.0 %	Kolbach Index	41.4 %
Extract dry basis	82.7 %		

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.

