



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **X150-24130025-01**
Item: **Weyermann® Spelt Malt Bag 25kg/55lbs**

Sample Type: F/F

Analysis Number: 199831/2.1

Date of Analysis: 30.May.2022

Item Number: **24130025**
Date of Production: **30.May.2022**
Best before: **30.Nov.2023**

Operator: doemel

Production site: Bamberg

Specification		Unit	Specification		Unit
Physical			Extract fine grind (as is)	79.3	%
Malt Color	5.0	EBC	Extract dry basis	83.4	%
Malt Color	2.3	°L	Chemical		
Moisture content	4.9	%	Total protein	14.0	%

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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