



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: **X179-21113025-01**
Item: **Weyermann® BARKE® Pilsner Malt Bag**
25kg/55lbs
Item Number: **21113025**
Date of Production: **28.Jun.2022**
Best before: **28.Dec.2023**

Sample Type: **F/F**
Analysis Number: **202328/4.1**
Date of Analysis: **28.Jun.2022**
Operator: **malm**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			Friability	88.0	%
Malt Color	3.5	EBC	Glassy Kernels	1.0	%
Malt Color	1.8	°L	<u>Chemical</u>		
Boiled Wort Color	5.3	EBC	Wort pH	5.87	.
Boiled Wort Color	2.4	°L	Saccharification	15	min.
Viscosity calc. 8.6°P	1.49	mPas	Hartong Index VZ 45°C	36.1	%
Viscosity calc. 12°P	1.77	mPas	Total protein	10.8	%
Moisture content	4.4	%	Soluble Nitrogen dry base	644	mg/100g
Extract fine grind (as is)	77.8	%	Kolbach Index	37.3	%
Extract dry basis	81.4	%			

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.

Mich. Weyermann® GmbH & Co. KG -
Brennerstr. 17 - 19 - D - 96052 Bamberg - Tel.: +49 951 - 93220 -0
Plant Haßfurt, Am Hafen 1 - D - 97437 Haßfurt - Tel. +49 9521 - 95 35 40 - Fax + 49 9521 - 9535 418
Plant Clingen, Flattig 36 - D - 99718 Clingen - Tel. +49 3636 - 76170 - Fax +49 3636 761717
e-Mail: info@weyermann.de - Internet: www.weyermann.de - DE-ÖKO-001

