



# Malt Extract Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

Phone: +49 951 - 93 22 0 - 0

eMail: QS@weyermann.de



## Batch Analysis

Batchcode:	<b>X063-43112004-01</b>	Sample Type:	ME/Filling
Item:	<b>ME Bavarian Dunkel 4kg</b>	Analysis Number:	191402/3.1
Item Number:	<b>43112004</b>	Date of Analysis:	04.03.2022
Date of Production:	<b>04.03.2022</b>	Operator:	malm
Best Before:	<b>04.09.2023</b>	Production Site:	Bamberg

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Quality	Unit	Quality	Unit
<b>Physical</b>		Color 13°P	28.3 °L
Extract	74.2 %	Specific weight	1.38 kg/l
Color 13°P	74.0 EBC		

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.

