



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **X256-21116025-01**
Item: **Weyermann® Vienna Malt Bag 25kg/55lbs**

Item Number: **21116025**
Date of Production: **13.Sep.2022**
Best before: **13.Mar.2024**

Sample Type: **F/F**
Analysis Number: **211132/2.1**
Date of Analysis: **13.Sep.2022**
Operator: **malm**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			<u>Glassy Kernels</u>	2.0	%
Malt Color	7.0	EBC	<u>Chemical</u>		
Malt Color	3.1	°L	Wort pH	5.96	.
Viscosity calc. 8.6°P	1.47	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.74	mPas	Hartong Index VZ 45°C	38.4	%
Moisture content	4.1	%	Total protein	10.1	%
Extract fine grind (as is)	77.9	%	Soluble Nitrogen dry base	664	mg/100g
Extract dry basis	81.2	%	Kolbach Index	41.1	%
Friability	87.6	%			

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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