



Malt Analysis

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Batch Analysis

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Batchcode:	X179-21243025-01	Sample Type:	F/F
Item:	Weyermann® CARABELGE® Bag 25kg/55lbs	Analysis Number:	202413/2.1
		Date of Analysis:	28.Jun.2022
Item Number:	21243025	Operator:	malm
Date of Production:	28.Jun.2022	Production site:	Bamberg
Best before:	28.Dec.2023		

Specification		Unit	Specification		Unit
Physical			Moisture content	7.2	%
Malt Color	33.0	EBC	Extract fine grind (as is)	71.4	%
Malt Color	12.9	°L	Extract dry basis	76.9	%

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.

