



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **X263-21120025-01**
Item: **Weyermann® BARKE® Munich Malt Bag**
25kg/55lbs
Item Number: **21120025**
Date of Production: **20.Sep.2022**
Best before: **20.Mar.2024**

Sample Type: **F/F**
Analysis Number: **211756/2.1**
Date of Analysis: **20.Sep.2022**
Operator: **malm**
Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			<u>Glassy Kernels</u>	1.2	%
Malt Color	18.0	EBC	<u>Chemical</u>		
Malt Color	7.2	°L	Wort pH	5.74	.
Viscosity calc. 8.6°P	1.50	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.77	mPas	Hartong Index VZ 45°C	38.2	%
Moisture content	4.0	%	Total protein	10.8	%
Extract fine grind (as is)	77.4	%	Soluble Nitrogen dry base	732	mg/100g
Extract dry basis	80.6	%	Kolbach Index	42.4	%
Friability	81.2	%			

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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