

Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: X209-21122025-01

28.Jan.2024

Item: Weyermann® ABBEY MALT® Bag 25kg/55lbs

Sample Type: F/F
Analysis Number: 206320/2.1

Date of Analysis: 28.Jul.2022

Item Number: 21122025

Operator:

malm

Date of Production: 28.Jul.2022

Best before:

Production site:

Bamberg

Unit

| Physical | | Moisture content | 4.3 | |
|---------------|------|------------------|-----|--|
| Specification | Unit | Specification | l | |
| | | | | |

PhysicalMoisture content4.3%Malt Color45.0EBCExtract fine grind (as is)73.6%Malt Color17.4°LExtract dry basis76.9%

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.



