



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **X291-21118025-01**
Item: **Weyermann® Munich Malt Type 1 Bag 25kg/55lbs**

Sample Type: F/F

Analysis Number: 213499/2.1

Date of Analysis: 18.Oct.2022

Item Number: **21118025**

Operator: malm

Date of Production: **18.Oct.2022**

Production site: Bamberg

Best before: **18.Apr.2024**

Specification		Unit	Specification		Unit
Physical			Glassy Kernels	0.8	%
Malt Color	17.0	EBC	Chemical		
Malt Color	6.9	°L	Wort pH	5.84	.
Viscosity calc. 8.6°P	1.51	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.79	mPas	Hartong Index VZ 45°C	38.6	%
Moisture content	4.2	%	Total protein	10.2	%
Extract fine grind (as is)	78.4	%	Soluble Nitrogen dry base	691	mg/100g
Extract dry basis	81.8	%	Kolbach Index	42.3	%
Friability	89.4	%			

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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