



## Malt Analysis

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Quality Department

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### Batch Analysis

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Batchcode: **X313-21116025-01**  
Item: **Weyermann® Vienna Malt Bag 25kg/55lbs**  
  
Item Number: **21116025**  
Date of Production: **09.Nov.2022**  
Best before: **09.May.2024**

Sample Type: **F/F**  
Analysis Number: **215221/2.1**  
Date of Analysis: **09.Nov.2022**  
Operator: **malm**  
Production site: **Bamberg**

| Specification              |      | Unit | Specification                |            | Unit     |
|----------------------------|------|------|------------------------------|------------|----------|
| <b><u>Physical</u></b>     |      |      | <b><u>Glassy Kernels</u></b> | <b>1.2</b> | <b>%</b> |
| Malt Color                 | 6.5  | EBC  | <b><u>Chemical</u></b>       |            |          |
| Malt Color                 | 2.9  | °L   | Wort pH                      | 5.78       | .        |
| Viscosity calc. 8.6°P      | 1.50 | mPas | Saccharification             | 15         | min.     |
| Viscosity calc. 12°P       | 1.78 | mPas | Hartong Index VZ 45°C        | 36.9       | %        |
| Moisture content           | 4.3  | %    | Total protein                | 10.1       | %        |
| Extract fine grind (as is) | 78.1 | %    | Soluble Nitrogen dry base    | 658        | mg/100g  |
| Extract dry basis          | 81.6 | %    | Kolbach Index                | 40.7       | %        |
| Friability                 | 88.2 | %    |                              |            |          |

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.

