



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode:	X279-21243025-01	Sample Type:	F/F
Item:	Weyermann® CARABELGE® Bag 25kg/55lbs	Analysis Number:	212737/2.1
Item Number:	21243025	Date of Analysis:	06.Oct.2022
Date of Production:	06.Oct.2022	Operator:	malm
Best before:	06.Apr.2024	Production site:	Bamberg

Specification		Unit	Specification		Unit
Physical					
Malt Color	35.0	EBC	Moisture content	6.8	%
Malt Color	13.6	°L	Extract fine grind (as is)	71.3	%
			Extract dry basis	76.5	%

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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