



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

Phone: +49 951 93 22 0 - 0

eMail: QS@weyermann.de



Batch Analysis

Page 1 of 1

Batchcode: **X333-34130025-01**
 Item: **Weyermann® BSO Certified Organic (Bioland) Wheat Malt pale Bag**
 Item Number: **34130025**
 Date of Production: **29.Nov.2022**
 Best before: **29.May.2024**

Sample Type: **F/F**
 Analysis Number: **216721/2.1**
 Date of Analysis: **29.Nov.2022**
 Operator: **schmitt**
 Production site: **Bamberg**

Specification		Unit	Specification		Unit
<u>Physical</u>			<u>Chemical</u>		
Malt Color	4.0	EBC	Wort pH	5.98	.
Malt Color	2.0	°L	Saccharification	20	min.
Viscosity calc. 8.6°P	1.84	mPas	Hartong Index VZ 45°C	34.6	%
Viscosity calc. 12°P	2.40	mPas	Total protein	10.1	%
Moisture content	4.4	%	Soluble Nitrogen dry base	611	mg/100g
Extract fine grind (as is)	79.8	%	Kolbach Index	37.8	%
Extract dry basis	83.5	%			

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.

