



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:	Y005-31116025-01	Sample Type:	F/F
Item:	Weyermann® Certified Organic Vienna Malt Bag 25kg/55lbs	Analysis Number:	219578/2.1
Item Number:	31116025	Date of Analysis:	05.Jan.2023
Date of Production:	05.Jan.2023	Operator:	schmitt
Best before:	05.Jul.2024	Production site:	Bamberg

Specification	Unit	Specification	Unit
Physical		Glassy Kernels	0.8 %
Malt Color	7.5 EBC	Chemical	
Malt Color	3.3 °L	Wort pH	5.90
Viscosity calc. 8.6°P	1.51 mPas	Saccharification	15 min.
Viscosity calc. 12°P	1.79 mPas	Hartong Index VZ 45°C	35.8 %
Moisture content	4.5 %	Total protein	10.2 %
Extract fine grind (as is)	78.4 %	Soluble Nitrogen dry base	672 mg/100g
Extract dry basis	82.1 %	Kolbach Index	41.2 %
Friability	89.8 %		

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.

Mich. Weyermann® GmbH & Co. KG -
 Brennerstr. 17 - 19 - D - 96052 Bamberg - Tel.: +49 951 - 93220 -0
 Plant Haßfurt, Am Hafen 1 - D - 97437 Haßfurt - Tel. +49 9521 - 95 35 40 - Fax + 49 9521 - 9535 418
 Plant Clingen, Flattig 36 - D - 99718 Clingen - Tel. +49 3636 - 76170 - Fax +49 3636 761717
 e-Mail: info@weyermann.de - Internet: www.weyermann.de - DE-ÖKO-001

