



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:	Y010-21245025-01	Sample Type:	F/F
Item:	Weyermann® CARAAMBER® Bag 25kg/55lbs	Analysis Number:	219933/2.1
		Date of Analysis:	10.Jan.2023
Item Number:	21245025	Operator:	malm
Date of Production:	10.Jan.2023	Production site:	Bamberg
Best before:	10.Jul.2024		

Specification		Unit	Specification		Unit
Physical					
Malt Color	70.0	EBC	Moisture content	4.1	%
Malt Color	26.8	°L	Extract fine grind (as is)	72.6	%
			Extract dry basis	75.7	%

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

