



Malt Analysis

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Batch Analysis

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Batchcode: **X353-22134025-01**
 Item: **Weyermann® Floor Malted Bohemian Wheat Malt**
Bag 25kg/55lbs
 Item Number: **22134025**
 Date of Production: **19.Dec.2022**
 Best before: **19.Jun.2024**

Sample Type: F/F
 Analysis Number: 218649/2.1
 Date of Analysis: 19.Dec.2022
 Operator: malml
 Production site: Bamberg

Specification		Unit	Specification		Unit
Physical			Chemical		
Malt Color	4.5	EBC	Wort pH	6.00	.
Malt Color	2.1	°L	Saccharification	15	min.
Viscosity calc. 8.6°P	1.96	mPas	Hartong Index VZ 45°C	34.5	%
Viscosity calc. 12°P	2.65	mPas	Total protein	11.5	%
Moisture content	4.7	%	Soluble Nitrogen dry base	770	mg/100g
Extract fine grind (as is)	80.2	%	Kolbach Index	41.8	%
Extract dry basis	84.2	%			

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.

