



# Malt Analysis

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## Batch Analysis

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Batchcode:	<b>X313-21243025-01</b>	Sample Type:	F/F
Item:	<b>Weyermann® CARABELGE® Bag 25kg/55lbs</b>	Analysis Number:	215317/2.1
		Date of Analysis:	09.Nov.2022
Item Number:	<b>21243025</b>	Operator:	malm
Date of Production:	<b>09.Nov.2022</b>	Production site:	Bamberg
Best before:	<b>09.May.2024</b>		

Specification		Unit	Specification		Unit
<b>Physical</b>			Moisture content	7.2	%
Malt Color	30.0	EBC	Extract fine grind (as is)	71.3	%
Malt Color	11.8	°L	Extract dry basis	76.8	%

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.

