Malt Analysis

Mich. Weyermann® GmbH & Co. KG
Quality Department
Phone: +49 951 93 22 0 - 0
eMail: QS@weyermann.de

Batch Analysis

Batchcode:	**Y048-21112025-01**	Sample Type:	F/F
Item:	**Weyermann® Bohemian Pilsner Malt Bag 25kg/55lbs**	Analysis Number:	223514/2.1
		Date of Analysis:	17.Feb.2023
Item Number:	**21112025**	Operator:	malm
Date of Production:	**17.Feb.2023**	Production site:	Bamberg
Best before:	**17.Aug.2024**		

Specification		Unit
Physical		
Malt Color	4.0	EBC
Malt Color	2.0	°L
Boiled Wort Color	5.4	EBC
Boiled Wort Color	2.5	°L
Viscosity calc. 8.6°P	1.51	mPas
Viscosity calc. 12°P	1.80	mPas
Moisture content	4.7	%
Extract fine grind (as is)	77.6	%
Extract dry basis	81.4	%

Specification		Unit
Friability	87.0	%
Glassy Kernels	1.0	%
Chemical		
Wort pH	5.94	.
Saccharification	15	min.
Hartong Index VZ 45°C	36.5	%
Total protein	10.9	%
Soluble Nitrogen dry base	693	mg/100g
Kolbach Index	39.7	%

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.