



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: **Y026-21251025-01**
 Item: **Weyermann® CARAAROMA® Bag 25kg/55lbs**

Item Number: **21251025**
 Date of Production: **26.Jan.2023**
 Best before: **26.Jul.2024**

Sample Type: **F/F**
 Analysis Number: **221534/2.1**
 Date of Analysis: **26.Jan.2023**
 Operator: **malm**
 Production site: **Bamberg**

Specification		Unit	Specification		Unit
Physical					
Malt Color	380.0	EBC	Moisture content	5.4	%
Malt Color	143.7	°L	Extract fine grind (as is)	70.8	%
			Extract dry basis	74.8	%

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.

