



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

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Batch Analysis

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Batchcode:	Y044-21117025-01	Sample Type:	F/F
Item:	Weyermann® BARKE® Vienna Malt Bag 25kg/55lbs	Analysis Number:	223009/2.1
Item Number:	21117025	Date of Analysis:	13.Feb.2023
Date of Production:	13.Feb.2023	Operator:	malm
Best before:	13.Aug.2024	Production site:	Bamberg

Specification	Unit	Specification	Unit
Physical		Glassy Kernels	0.8 %
Malt Color	7.0 EBC	Chemical	
Malt Color	3.1 °L	Wort pH	5.92
Viscosity calc. 8.6°P	1.52 mPas	Saccharification	15 min.
Viscosity calc. 12°P	1.82 mPas	Hartong Index VZ 45°C	37.8 %
Moisture content	4.3 %	Total protein	11.2 %
Extract fine grind (as is)	77.8 %	Soluble Nitrogen dry base	688 mg/100g
Extract dry basis	81.3 %	Kolbach Index	38.4 %
Friability	88.4 %		

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.

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