



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: **Y107-21123025-01**
 Item: **Weyermann® Melanoidin Malt Bag 25kg/55lbs**

Item Number: **21123025**
 Date of Production: **17.Apr.2023**
 Best before: **17.Oct.2024**

Sample Type: **F/F**
 Analysis Number: **227730/2.1**
 Date of Analysis: **17.Apr.2023**
 Operator: **malm**
 Production site: **Bamberg**

Specification		Unit	Specification		Unit
Physical			Moisture content	4.2	%
Malt Color	65.0	EBC	Extract fine grind (as is)	73.6	%
Malt Color	25.0	°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.

