



# Malt Analysis

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## Batch Analysis

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Batchcode:	<b>Y107-21243025-01</b>	Sample Type:	F/F
Item:	<b>Weyermann® CARABELGE® Bag 25kg/55lbs</b>	Analysis Number:	227752/2.1
Item Number:	<b>21243025</b>	Date of Analysis:	17.Apr.2023
Date of Production:	<b>17.Apr.2023</b>	Operator:	malm
Best before:	<b>17.Oct.2024</b>	Production site:	Bamberg

Specification		Unit	Specification		Unit
<b>Physical</b>					
Malt Color	33.0	EBC	Moisture content	7.3	%
Malt Color	12.9	°L	Extract fine grind (as is)	70.4	%
			Extract dry basis	75.9	%

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.

