



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

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Batch Analysis

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Batchcode:	Y115-21113500-01	Sample Type:	F/F
Item:	Weyermann® BARKE® Pilsner Malt Big Bag 1000kg/2204lbs	Analysis Number:	228398/2.1
Item Number:	21113500	Date of Analysis:	25.Apr.2023
Date of Production:	25.Apr.2023	Operator:	schmitt
Best before:	25.Oct.2024	Production site:	Bamberg

Specification	Unit	Specification	Unit
Physical		Friability	89.6 %
Malt Color	4.0 EBC	Glassy Kernels	1.0 %
Malt Color	2.0 °L	Chemical	
Boiled Wort Color	5.0 EBC	Wort pH	5.98 .
Boiled Wort Color	2.3 °L	Saccharification	15 min.
Viscosity calc. 8.6°P	1.51 mPas	Hartong Index VZ 45°C	35.9 %
Viscosity calc. 12°P	1.80 mPas	Total protein	10.7 %
Moisture content	4.3 %	Soluble Nitrogen dry base	675 mg/100g
Extract fine grind (as is)	78.9 %	Kolbach Index	39.4 %
Extract dry basis	82.4 %		

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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