



Malt Analysis

Mich. Weyermann® GmbH & Co. KG

Quality Department

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Batch Analysis

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Batchcode: **Y095-23370025-01**
 Item: **Weyermann® Chocolate Rye Malt Bag 25kg/55lbs**

Item Number: **23370025**
 Date of Production: **05.Apr.2023**
 Best before: **05.Oct.2024**

Sample Type: **F/F**
 Analysis Number: **227002/2.1**
 Date of Analysis: **05.Apr.2023**
 Operator: **schmitt**
 Production site: **Bamberg**

Specification		Unit	Specification		Unit
Physical					
Malt Color	550.0	EBC	Moisture content	3.1	%
Malt Color	207.8	°L	Extract fine grind (as is)	70.8	%
			Extract dry basis	73.1	%

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.

