



## Batch Analysis

Page 1 of 1

|                     |   |                   |             |
|---------------------|---|-------------------|-------------|
| Batchcode:          | <b>Y185-21115500-50</b>                 |                   |             |
| Item:               | <b>Weyermann® Pale Ale Malt Big Bag</b> | Analysis Number:  | 40004033    |
|                     | <b>1000kg/2204lbs</b>                   |                   |             |
| Item Number:        | 21115500                                | Date of Analysis: | Jul 5, 2023 |
| Date of Production: | Jul 5, 2023                             | Operator:         | Jens Hell   |
| Best before:        | Jan 5, 2025                             | Production site:  | Clingen     |

| Specification (physical)   |      | Unit  | Specification (chemical)  |      | Unit |
|----------------------------|------|-------|---------------------------|------|------|
| Malt Color                 | 7,0  | EBC   | Wort pH                   | 6,05 |      |
| Malt Color                 | 3,1  | °L    | Saccharification          | 10   | min. |
| Friability                 | 88,4 | %     | Hartong Index VZ 45°C     | 36,1 | %    |
| Glassy Kernels             | 0,7  | %     | Protein                   | 10,2 | %    |
| Viscosity calc. 8.6°P      | 1,48 | mPa.s | Soluble Nitrogen dry base | 624  | mg   |
| Viscosity calc. 12°P       | 1,76 | mPa.s | Kolbach Index             | 38,2 | %    |
| Moisture content           | 4,0  | %     |                           |      |      |
| Extract fine grind (as is) | 77,8 | %     |                           |      |      |
| Extract dry basis          | 81,0 | %     |                           |      |      |

**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.**

### Quality Department

**Phone: +49 951 93 22 0-0**  
**E-Mail: QS@weyermann.de**

All Analyses according EBC/MEBAK.

Abbey Malt®, Special W®, CARAPILS® / CARAFOAM®, CARAHELL®, CARAMÜNCH®, CARAFA®, CARAAROMA®, CARAAMBER®, CARAWHEAT®, CARARYE®, CARARED®, CARABOHEMIAN®, CARABELGE®, Weyermann® ISARIA 1924®, SINAMAR®, Knuspermalz®/Candy Malt® sind eingetragene Warenzeichen der Firma Mich. Weyermann® GmbH & Co. KG, Bamberg

Mich. Weyermann® GmbH & Co. KG  
 Brennerstr. 17-19, 96052 Bamberg, Germany  
 Sitz | headquarters: Bamberg  
 Reg.-Ger. | legal matters: Bamberg, HRA 8761

Komplementärin / Complementary:  
 Weyermann® Verwaltungs-GmbH  
 Sitz | headquarters: Bamberg,  
 Reg.-Ger. | legal matters: Bamberg, HRB 1046

Konten | Bank accounts  
 UniCredit Bank AG Bamberg Sparkasse Bamberg  
 IBAN: DE16 7702 0070 0002 5451 87 IBAN: DE51 7705 0000 0000 0700 60  
 BIC: HYVEDEMM411 BIC: BYLADEM1SKB

Geschäftsführer | Managing directors: Sabine Weyermann, Thomas Kraus-Weyermann

USt-ID-Nr. | VAT No.: DE 132 285 119 · St.-Nr.: 207/181/54708 · DE-ÖKO-001