



## Batch Analysis

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|                     |  |                   |              |  |
|---------------------|--|-------------------|--------------|--|
| Batchcode:          | <b>A101-21111025-01</b>  |                   |              |  |
| Item:               | <b>Weyermann® Extra Pale Premium Pilsner Malt Bag 25kg/55lbs</b> | Analysis Number:  | 40020272     |  |
| Item Number:        | 21111025   | Date of Analysis: | Apr 10, 2024 |  |
| Date of Production: | Apr 10, 2024   | Operator:         | Lukas Nowak  |  |
| Best before:        | Oct 10, 2025   | Production site:  | Bamberg      |  |

| Specification (physical)   |      |       | Unit | Specification (chemical)  |      |      | Unit |
|----------------------------|------|-------|------|---------------------------|------|------|------|
| Malt Color                 | 3,0  | EBC   |      | Wort pH                   | 5,85 |      |      |
| Malt Color                 | 1,6  | °L    |      | Saccharification          | 15   | min. |      |
| Boiled Wort Color          | 4,5  | EBC   |      | Hartong Index VZ 45°C     | 37,8 | %    |      |
| Boiled Wort Color          | 2,1  | °L    |      | Protein                   | 10,8 | %    |      |
| Friability                 | 90,2 | %     |      | Soluble Nitrogen dry base | 683  | mg   |      |
| Glassy Kernels             | 1,0  | %     |      | Kolbach Index             | 39,5 | %    |      |
| Viscosity calc. 8.6°P      | 1,49 | mPa.s |      |                           |      |      |      |
| Viscosity calc. 12°P       | 1,77 | mPa.s |      |                           |      |      |      |
| Moisture content           | 4,5  | %     |      |                           |      |      |      |
| Extract fine grind (as is) | 77,3 | %     |      |                           |      |      |      |
| Extract dry basis          | 80,9 | %     |      |                           |      |      |      |

**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.**

### Quality Department

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

All Analyses according EBC/MEBAK.

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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