

Batch Analysis

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| Batchcode: | A099-22131025-01 | Weyermann® Wheat Malt dark Bag | Analysis Number: | 40020082 | 25kg/55lbs | | Date of Analysis: | Apr 8, 2024 |

Date of Apr 8, 2024 Operator: Lukas Nowak

Best before: Oct 8, 2025 Production site: Bamberg

Specification (physical)		Unit	Specification (chemical)		Unit
Malt Color	19,0	EBC	Wort pH	5,90	
Malt Color	7,6	٥L	Saccharification	20	min.
Moisture content	4,2	%	Hartong Index VZ 45°C	33,5	%
Extract fine grind (as is)	80,1	%	Protein	11,2	%
			Soluble Nitrogen dry base	690	mg

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

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All Analyses according EBC/MEBAK.