

## **Batch Analysis**

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| Batchcode: | A248-21119025-01 | Weyermann® Munich Malt Type 2 Bag | Analysis Number: | 40028506 | 25kg/55lbs | | Date of Analysis: | Sep 4, 2024 |

Date of Sep 4, 2024 Operator: Lukas Nowak

Best before: Mar 4, 2026 Production site: Bamberg

Specification (physical)		Unit	Specification (chemical)		Unit
Malt Color	24,0	EBC	Wort pH	5,72	
Malt Color	9,5	°L	Saccharification	15	min.
Friability	90,8	%	Hartong Index VZ 45°C	43,1	%
Glassy Kernels	1,0	%	Protein	10,1	%
Viscosity calc. 8.6°P	1,52	mPa.s	Soluble Nitrogen dry base	652	mg
Viscosity calc. 12°P	1,83	mPa.s	Kolbach Index	40,3	%
Moisture content	3,8	%			
Extract fine grind (as is)	77,6	%			
Extract dry basis	80,7	%			

The analysis regulation are described in "Brew-Technical Analysis Methods-Raw Material" (MEBAK). The color of the Caramel- and Roasted Malts is measured by the Hellige Neo-Komparator as the reference method.

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**

Production:

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All Analyses according EBC/MEBAK.

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