

Batch Analysis

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Batchcode: **A239-21112025-01**

Item: Weyermann® Bohemian Pilsner Malt

Analysis Number:

40027980

Bag 25kg/55lbs
Item Number: 21112025

Date of Analysis:

Aug 26, 2024 Lukas Nowak

Date of Production:

Best before:

Aug 26, 2024

Feb 26, 2026

Production site:

Operator:

Bamberg

Specification (physical)		Unit
Malt Color	4,0	EBC
Malt Color	2,0	°L
Boiled Wort Color	5,0	EBC
Boiled Wort Color	2,3	°L
Friability	91,2	%
Glassy Kernels	1,2	%
Viscosity calc. 8.6°P	1,49	mPa.s
Viscosity calc. 12°P	1,77	mPa.s
Moisture content	4,8	%
Extract fine grind (as is)	76,8	%
Extract dry basis	80,7	%

	Unit
5,90	
15	min.
36,7	%
10,0	%
620	mg
38,8	%
	15 36,7 10,0 620

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

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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

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