

Lukas Nowak

Batch Analysis

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Batchcode: A260-21127025-01

Weyermann® Diastatic Barley Malt Bag 40028989 Analysis Number: Item:

25kg/55lbs

Item Number: 21127025 Date of Analysis: Sep 16, 2024

Operator:

Date of

Sep 16, 2024 Production:

Best before: Sep 16, 2026 Production site: Bamberg

Specification (physical)		Unit	Specification (chemical)		Unit
Malt Color	4,0	EBC	Wort pH	5,98	
Malt Color	2,0	°L	Saccharification	15	min.
Friability	92,8	%	Hartong Index VZ 45°C	37,5	%
Glassy Kernels	1,2	%	Protein	9,9	%
Viscosity calc. 8.6°P	1,50	mPa.s	Soluble Nitrogen dry base	638	mg
Viscosity calc. 12°P	1,78	mPa.s	Kolbach Index	40,3	%
Moisture content	4,8	%			
Extract fine grind (as is)	77,3	%			
Extract dry basis	81,2	%			

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.

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