Batch Analysis

Batchcode:	**A260-21249025-01**		
Item:	**Weyermann® CARABOHEMIAN® Bag 25kg/55lbs**	Analysis Number:	40028929
Item Number:	21249025	Date of Analysis:	Sep 16, 2024
Date of Production:	Sep 16, 2024	Operator:	Lukas Nowak
Best before:	Sep 16, 2026	Production site:	Bamberg

Specification (physical)		Unit
Malt Color	210,0	EBC
Malt Color	79,6	°L
Moisture content	5,4	%
Extract fine grind (as is)	73,1	%
Extract dry basis	77,3	%

Specification (chemical)	Unit

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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