

Batch Analysis

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Batchcode: A262-21242025-01 Weyermann® CARAHELL® Bag Analysis Number: 40029145 Item: 25kg/55lbs Item Number: 21242025 Date of Analysis: Sep 18, 2024 Date of Operator: Lukas Nowak Sep 18, 2024 Production: Best before: Sep 18, 2026 Production site: Bamberg

Specification (physical)		Unit	Specification (chemical)	Unit
Malt Color	30,0	EBC		
Malt Color	11,8	°L		
Moisture content	7,1	%		
Extract fine grind (as is)	70,4	%		
Extract dry basis	75,8	%		

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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