

May 26, 2025

Batch Analysis

Page 1 of 1

Batchcode: B146-21110025-02

Weyermann® Pilsner Malt Bag Item:

25kg/55lbs

Item Number: 21110025

Date of

Production:

May 26, 2025

Best before: May 26, 2027 Analysis Number: 40042723

Date of Analysis: Bettina Malmgren

Operator:

Production site: Bamberg

Specification (physical)		Unit	Specification (chemical)		Unit
Malt Color	4,0	EBC	Wort pH	6,02	
Malt Color	2,0	°L	Saccharification	15	min.
Boiled Wort Color	5,5	EBC	Protein	9,1	%
Boiled Wort Color	2,5	°L	Soluble Nitrogen dry base	578	mg
Friability	92,0	%	Kolbach Index	39,7	%
Glassy Kernels	1,0	%			
Viscosity calc. 8.6°P	1,46	mPa.s			
Viscosity calc. 12°P	1,72	mPa.s			
Moisture content	4,4	%			
Extract fine grind (as is)	78,5	%			
Extract dry basis	82,1	%			

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 (Congress mash method)

Abbey Malt[®], Special W[®], CARAPILS[®] / CARAFOAM[®], CARAHELL[®], CARAMÜNCH[®], CARAFA[®], CARAAROMA[®], CARAMBER[®], 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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