Batch Analysis

Batchcode:	**B140-21249025-01**		
Item:	**Weyermann® CARABOHEMIAN® Bag 25kg/55lbs**	Analysis Number:	40042463
Item Number:	21249025	Date of Analysis:	May 20, 2025
Date of Production:	May 20, 2025	Operator:	Bettina Malmgren
Best before:	May 20, 2027	Production site:	Bamberg

Specification (physical)		Unit
Malt Color	180,0	EBC
Malt Color	68,3	°L
Moisture content	6,1	%
Extract fine grind (as is)	73,2	%
Extract dry basis	78,0	%

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 (Congress mash method)

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