Batch Analysis

Batchcode:	**B260-21113025-01**		
Item:	**Weyermann® BARKE® Pilsner Malt Bag 25kg/55lbs**	Analysis Number:	40049225
Item Number:	21113025	Date of Analysis:	Sep 17, 2025
Date of Production:	Sep 17, 2025	Operator:	Lukas Nowak
Best before:	Sep 17, 2027	Production site:	Bamberg

Specification (physical)		Unit
Malt Color	4,0	EBC
Malt Color	2,0	°L
Boiled Wort Color	5,5	EBC
Boiled Wort Color	2,5	°L
Friability	91,4	%
Glassy Kernels	1,0	%
Viscosity calc. 8.6°P	1,47	mPa.s
Viscosity calc. 12°P	1,73	mPa.s
Moisture content	4,4	%
Extract fine grind (as is)	77,3	%
Extract dry basis	80,9	%

Specification (chemical)		Unit
Wort pH	6,00	
Saccharification	15	min.
Protein	9,8	%
Soluble Nitrogen dry base	575	mg
Kolbach Index	36,7	%

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

Phone: **+49 951 93 22 0-0**
E-Mail: **QS@weyermann.de**

All Analyses according EBC/MEBAK (Congress mash method)

Abbey Malt®, Special W®, CARAPILS® / CARAFOAM®, CARAHELL®, CARAMÜNCH®, CARAFA®, CARAAROMA®, CARAAMBER®, CARAWHEAT®, CARARYE®, CARARED®, CARABOHEMIAN®, CARABELGE®, Weyermann® ISARIA 1924®, SINAMAR®, Knuspermalz®/Candy Malt® sind eingetragene Warenzeichen der Firma Mich. Weyermann® GmbH & Co. KG, Bamberg