



## Batch Analysis

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|                     |                                                         |                   |              |
|---------------------|---------------------------------------------------------|-------------------|--------------|
| Batchcode:          | <b>B272-21119025-01</b>                                 |                   |              |
| Item:               | <b>Weyermann® Munich Malt Type 2 Bag<br/>25kg/55lbs</b> | Analysis Number:  | 40049750     |
| Item Number:        | 21119025                                                | Date of Analysis: | Sep 29, 2025 |
| Date of Production: | Sep 29, 2025                                            | Operator:         | Lukas Nowak  |
| Best before:        | Sep 29, 2027                                            | Production site:  | Bamberg      |

| Specification (physical)   |      |       | Specification (chemical)  |      |      |
|----------------------------|------|-------|---------------------------|------|------|
|                            |      | Unit  |                           |      | Unit |
| Malt Color                 | 22,0 | EBC   | Wort pH                   | 5,70 |      |
| Malt Color                 | 8,7  | °L    | Saccharification          | 15   | min. |
| Friability                 | 89,0 | %     | Protein                   | 9,2  | %    |
| Glassy Kernels             | 1,6  | %     | Soluble Nitrogen dry base | 625  | mg   |
| Viscosity calc. 8.6°P      | 1,48 | mPa.s | Kolbach Index             | 42,5 | %    |
| Viscosity calc. 12°P       | 1,75 | mPa.s |                           |      |      |
| Moisture content           | 3,4  | %     |                           |      |      |
| Extract fine grind (as is) | 78,8 | %     |                           |      |      |
| Extract dry basis          | 81,6 | %     |                           |      |      |

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](mailto:QS@weyermann.de)

All Analyses according EBC/MEBAK (Congress mash method)

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Mich. Weyermann® GmbH & Co. KG  
Brennerstr. 17-19, 96052 Bamberg, Germany  
Sitz | headquarters: Bamberg  
Reg.-Ger. | legal matters: Bamberg, HRA 8761

Komplementärin / Complementary:  
Weyermann® Verwaltungs-GmbH  
Sitz | headquarters: Bamberg,  
Reg.-Ger. | legal matters: Bamberg, HRB 1046

Konten | Bank accounts  
UniCredit Bank AG Bamberg Sparkasse Bamberg  
IBAN: DE16 7702 0070 0002 5451 87 IBAN: DE51 7705 0000 0000 0700 60  
BIC: HYVEDEMM411 BIC: BYLADEM1SKB

Geschäftsführer | Managing directors: Sabine Weyermann, Thomas Kraus-Weyermann

USt-ID-Nr. | VAT No.: DE 132 285 119 · St.-Nr.: 207/181/54708 · DE-ÖKO-001