Batch Analysis

Batchcode:	**B324-21119025-01**		
Item:	**Weyermann® Munich Malt Type 2 Bag 25kg/55lbs**	Analysis Number:	40052098
Item Number:	21119025	Date of Analysis:	Nov 20, 2025
Date of Production:	Nov 20, 2025	Operator:	Bettina Malmgren
Best before:	Nov 20, 2027	Production site:	Bamberg

Specification (physical)		Unit
Malt Color	25,0	EBC
Malt Color	9,9	°L
Friability	93,0	%
Glassy Kernels	1,0	%
Moisture content	3,4	%
Extract fine grind (as is)	78,2	%

Specification (chemical)		Unit
Wort pH	5,78	
Saccharification	15	min.
Protein	9,4	%
Soluble Nitrogen dry base	612	mg

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)

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