Batch Analysis

Batchcode:	**C021-21119500-01**		
Item:	**Weyermann® Munich Malt Type 2 Big Bag 1000kg/2204lbs**	Analysis Number:	40054476
Item Number:	21119500	Date of Analysis:	Jan 21, 2026
Date of Production:	Jan 21, 2026	Operator:	Bettina Malmgren
Best before:	Jan 21, 2028	Production site:	Bamberg

Specification (physical)		Unit
Malt Color	20,0	EBC
Malt Color	8,0	°L
Friability	93,0	%
Glassy Kernels	0,8	%
Viscosity calc. 8.6°P	1,46	mPa.s
Viscosity calc. 12°P	1,72	mPa.s
Moisture content	3,6	%
Extract fine grind (as is)	78,9	%
Extract dry basis	81,8	%

Specification (chemical)		Unit
Wort pH	5,72	
Saccharification	15	min.
Protein	9,5	%
Sol-N mg/100g d.m.	660	mg
Kolbach Index	43,4	%

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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