Batch Analysis

Batchcode:	**C049-21119025-01**		
Item:	**Weyermann® Munich Malt Type 2 Bag 25kg/55lbs**	Analysis Number:	40056061
Item Number:	21119025	Date of Analysis:	Feb 18, 2026
Date of Production:	Feb 18, 2026	Operator:	Lukas Nowak
Best before:	Feb 18, 2028	Production site:	Bamberg

Specification (physical)		Unit
Malt Color	25,0	EBC
Malt Color	9,9	°L
Friability	91,0	%
Glassy Kernels	1,0	%
Viscosity calc. 8.6°P	1,43	mPa.s
Viscosity calc. 12°P	1,67	mPa.s
Moisture content	3,8	%
Extract fine grind (as is)	78,5	%
Extract dry basis	81,6	%

Specification (chemical)		Unit
Wort pH	5,50	
Saccharification	15	min.
Protein	9,5	%
Sol-N mg/100g d.m.	650	mg
Kolbach Index	42,8	%

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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