Batch Analysis

Batchcode:	**C119-21113025-01**		
Item:	**Weyermann® BARKE® Pilsner Malt Bag 25kg/55lbs**	Analysis Number:	40060130
Item Number:	21113025	Date of Analysis:	Apr 29, 2026
Date of Production:	Apr 29, 2026	Operator:	Bettina Malmgren
Best before:	Apr 29, 2028	Production site:	Bamberg

Specification (physical)		Unit
Malt Color	3,0	EBC
Malt Color	1,6	°L
Boiled Wort Color	5,0	EBC
Boiled Wort Color	2,3	°L
Friability	93,4	%
Glassy Kernels	0,8	%
Viscosity calc. 8.6°P	1,47	mPa.s
Viscosity calc. 12°P	1,74	mPa.s
Moisture content	4,3	%
Extract fine grind (as is)	78,2	%
Extract dry basis	81,7	%

Specification (chemical)		Unit
Wort pH	6,04	
Saccharification	15	min.
Protein	9,9	%
Sol-N mg/100g d.m.	580	mg
Kolbach Index	36,6	%

The analysis regulations 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 Analyses according EBC/MEBAK (Congress mash 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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