Batch Analysis

Batchcode:	**C153-21119025-01**		
Item:	**Weyermann® Munich Malt Type 2 Bag 25kg/55lbs**	Analysis Number:	40061999
Item Number:	21119025	Analysis Date:	Jun 2, 2026
Production Date:	Jun 2, 2026	Operator:	Lukas Nowak
Best before:	Jun 2, 2028	Production Site:	Bamberg

Specification (physical)		Unit
Malt Color	23,0	EBC
Malt Color	9,1	°L
Friability	92,6	%
Glassy Kernels	0,8	%
Viscosity calc. 8.6°P	1,45	mPa.s
Viscosity calc. 12°P	1,70	mPa.s
Moisture content	3,6	%
Extract fine grind (as is)	78,5	%
Extract dry basis	81,4	%

Specification (chemical)		Unit
Wort pH	5,70	
Saccharification	15	min.
Protein	10,4	%
Sol-N mg/100g d.m.	727	mg
Kolbach Index	43,7	%

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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