Batch Analysis

Batchcode:	**C202-21119025-01**		
Item:	**Weyermann® Munich Malt Type 2 Bag 25kg/55lbs**	Analysis Number:	40064630
Item Number:	21119025	Analysis Date:	Jul 21, 2026
Production Date:	Jul 21, 2026	Operator:	Lukas Nowak
Best before:	Jul 21, 2028	Production Site:	Bamberg

Specification (physical)		Unit
Malt Color	24,0	EBC
Malt Color	9,5	°L
Friability	93,2	%
Glassy Kernels	0,8	%
Viscosity calc. 8.6°P	1,48	mPa.s
Viscosity calc. 12°P	1,76	mPa.s
Moisture content	3,6	%
Extract fine grind (as is)	77,8	%
Extract dry basis	80,7	%

Specification (chemical)		Unit
Wort pH	5,73	
Saccharification	15	min.
Protein	10,0	%
Sol-N mg/100g d.m.	730	mg
Kolbach Index	45,6	%

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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