



## Malt Analysis

Weyermann® Specialty Malts

Quality Department

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### Batch Analysis

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Batchcode:	<b>W022-21374025-01</b>	Sample Type:	F/F
Item:	<b>Weyermann® CARAFA® Special Type 1 Bag 25kg/55lbs</b>	Analysis Number:	149271/2.1
Item Number:	<b>21374025</b>	Date of Analysis:	22.01.2021
Date of Production:	<b>22.01.2021</b>	Operator:	doemel
Best before:	<b>22.07.2022</b>	Production site:	Bamberg

Specification		Unit	Specification		Unit
<b>Physical</b>			Moisture content	3.7	%
Malt Color	1000.0	EBC	Extract fine grind (as is)	70.2	%
Malt Color	377.5	°L	Extract dry basis	72.9	%

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.

All Analyses according EBC/MEBAK.

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