

## **Batch Analysis**

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Batchcode: **A099-22131025-01** 

Item: Weyermann® Wheat Malt dark Bag

Analysis Number:

40020082

25kg/55lbs Item Number: 22131025

Date of Analysis:

Apr 8, 2024

Date of

Apr 8, 2024

Operator: Lukas Nowak

Production:

Best before:

Oct 8, 2025

Production site: Bamberg

Specification (physical)		Unit	Specification (chemical)		Unit
Malt Color	19,0	EBC	Wort pH	5,90	
Malt Color	7,6	°L	Saccharification	20	min.
Moisture content	4,2	%	Hartong Index VZ 45°C	33,5	%
Extract fine grind (as is)	80,1	%	Protein	11,2	%
			Soluble Nitrogen dry base	690	mg

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.

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