



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode: **S310-21111025-01**
Item: **Weyermann® Extra Pale Premium Pilsner Malt Bag**
25kg/55lbs
Item Number: **21111025**
Date of Production: **06.11.2017**
Best before: **06.05.2019**

Sample Type: **F/F**
Analysis Number: **29176/3.2**
Date of Analysis: **06.11.2017**
Operator: **malm**
Production site: **Bamberg**

| Specification | | Unit | Specification | | Unit |
|----------------------------|------|------|---------------------------|------|---------|
| <u>Physical</u> | | | | | |
| Malt Color | 2.5 | EBC | Friability | 89.0 | % |
| Malt Color | 1.4 | °L | Glassy Kernels | 0.8 | % |
| Boiled Wort Color | 4.5 | EBC | <u>Chemical</u> | | |
| Boiled Wort Color | 2.1 | °L | Wort pH | 5.82 | . |
| Viscosity calc. 8.6°P | 1.49 | mPas | Saccharification | 15 | min. |
| Viscosity calc. 12°P | 1.77 | mPas | Hartong Index VZ 45°C | 36.4 | % |
| Moisture content | 4.4 | % | Total protein | 10.6 | % |
| Extract fine grind (as is) | 78.1 | % | Soluble Nitrogen dry base | 678 | mg/100g |
| Extract dry basis | 81.7 | % | Kolbach Index | 40.0 | % |

This products meets all valid food safety regulations in the European Union (including residue limits for mycotoxins).

Nitrosamines(NDMA): < 2.5 ppb (technical guideline).

The malt is free from insects, fungus, foreign bodies and pest damage: absence.

Total impurities: < 0.5%

Cadmium: not detectable

T2-Toxin: not detectable

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.

All Analyses according EBC/MEBAK.

