



## Malt Analysis

### Weyermann® Specialty Malts

Quality Department

Phone: +49 951 - 93 22 0 - 22

Fax: +49 951 - 9322 0 - 922

eMail: [QS@weyermann.de](mailto:QS@weyermann.de)



## Batch Analysis

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Customer: 280488

Cryer Malt Barrett Burston Malting Co Pty Ltd  
72 Dominion Road, Mt. Eden  
1024 Auckland

Batchcode: **S319-21110506-01**  
Item: **Weyermann® Pilsner Malt Big Bag 550kg**

Sample Type: F/F

Analysis Number: 30084/2.2

Date of Analysis: 15.11.2017

Operator: malm

Production site: Bamberg

Item Number: **21110506**

Date of Production: **15.11.2017**

Best before: **15.05.2019**

Specification		Unit	Specification		Unit
<b><u>Physical</u></b>			Friability	89.6	%
Malt Color	4.0	EBC	Glassy Kernels	1.4	%
Malt Color	2.0	°L	<b><u>Chemical</u></b>		
Boiled Wort Color	5.4	EBC	Wort pH	5.86	.
Boiled Wort Color	2.5	°L	Saccharification	15	min.
Viscosity calc. 8.6°P	1.52	mPas	Hartong Index VZ 45°C	36.8	%
Viscosity calc. 12°P	1.81	mPas	Total protein	10.4	%
Moisture content	4.4	%	Soluble Nitrogen dry base	688	mg/100g
Extract fine grind (as is)	78.2	%	Kolbach Index	41.3	%
Extract dry basis	81.8	%			

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.

