



Malt Analysis

Weyermann® Specialty Malts

Quality Department

Phone: +49 951 - 93 22 0 - 22

Fax: +49 951 - 9322 0 - 922

eMail: QS@weyermann.de



Batch Analysis

Page 1 of 1

Batchcode:	S349-21119025-01	Sample Type:	F/F
Item:	Weyermann® Munich Malt Type 2 Bag 25kg/55lbs	Analysis Number:	33533/2.2
		Date of Analysis:	15.12.2017
Item Number:	21119025	Operator:	doemel
Date of Production:	15.12.2017	Production site:	Bamberg
Best before:	15.06.2019		

Specification		Unit	Specification		Unit
Physical			Glassy Kernels	2.8	%
Malt Color	21.0	EBC	Chemical		
Malt Color	8.4	°L	Wort pH	5.71	.
Viscosity calc. 8.6°P	1.48	mPas	Saccharification	15	min.
Viscosity calc. 12°P	1.74	mPas	Hartong Index VZ 45°C	36.8	%
Moisture content	3.9	%	Total protein	10.5	%
Extract fine grind (as is)	78.9	%	Soluble Nitrogen dry base	699	mg/100g
Extract dry basis	82.1	%	Kolbach Index	41.6	%
Friability	81.2	%			

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.