



CERTIFICATE OF ANALYSIS

Munich 100

MUN 100 BB 1 MAY 2025

Parameter	Result	Specification
Moisture	3.53	Max 5.0%
Extract - Fine Dry	81.10	Min 79%
Extract - Coarse Dry	80.17	
Extract - Fine As-is	78.24	
Extract - Coarse As-is	77.34	
Sacharification Time	<10	
Odour	normal	Normal
Colour (EBC)	16.50	14-17
Total Nitrogen - Kjeldahl (%)	1.59	1.6-1.8
Soluble Nitrogen - Kjeldahl (%)	0.65	
Kolbach Index	40.88	37-43
pH	5.77	5.6-5.9
Free Amino Nitrogen (mg / l)	160.13	min 120
Friability	88.19	min 80%
Glassy Corns	1.12	max 4.0%
P.U.G.	2.28	max 6.0%
Screenings > 2.8mm	89.9%	
Screenings 2.5 - 2.8mm	8.9%	
Screenings 2.0 - 2.5 mm	1.2%	
Screenings < 2.0mm	0.0%	

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