



CERTIFICATE OF ANALYSIS

Munich 101

MUN 101 BB 5 SEP 2025

Parameter	Result	Specification
Moisture	3.72	Max 5.0%
Extract - Fine Dry	83.05	Min 79%
Extract - Coarse Dry	81.62	
Extract - Fine As-is	79.96	
Extract - Coarse As-is	78.58	
Sacharification Time	<10	
Odour	normal	Normal
Colour (EBC)	16.00	14-17
Total Nitrogen - Kjeldahl (%)	1.52	1.5-1.8
Soluble Nitrogen - Kjeldahl (%)	0.65	
Kolbach Index	42.76	37-43
pH	5.80	5.6-5.9
Free Amino Nitrogen (mg / l)	180.17	min 120
Friability	93.80	min 80%
Glassy Corns	0.09	max 4.0%
P.U.G.	0.72	max 6.0%
Screenings > 2.8mm	86.9%	
Screenings 2.5 - 2.8mm	11.1%	
Screenings 2.0 - 2.5 mm	2.0%	
Screenings < 2.0mm	0.0%	

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