



## CERTIFICATE OF ANALYSIS

Pilsner 542

PIL 542 BB 28 AUG 2025

Parameter	Result	Specification
Moisture	4.01	Max 5.0 %
Extract - Fine Dry	82.81	Min 79%
Extract - Coarse Dry	81.35	
Extract - Fine As-is	79.50	
Extract - Coarse As-is	78.09	
Sacharification Time	<10	
Odour	normal	Normal
Colour (EBC)	3.75	3.2 - 4.0
Total Nitrogen - Kjeldahl (%)	1.56	1.40 - 1.70
Soluble Nitrogen - Kjeldahl (%)	0.61	
Kolbach Index	39.00	35 - 41
pH	5.93	5.7 - 6.0
Free Amino Nitrogen (mg / l)	140.03	min 120
Friability	90.59	min 85%
Glassy Corns	0.33	max 2.0%
P.U.G.	1.08	max 5.0%
Screenings > 2.8mm	88.0%	
Screenings 2.5 - 2.8mm	8.8%	
Screenings 2.0 - 2.5 mm	3.4%	
Screenings < 2.0mm	0.0%	

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