



Malt Analysis

Weyermann® Specialty Malts

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Batch Analysis

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Batchcode: **S282-21110025-01**
 Item: **Weyermann® Pilsner Malt Bag 25kg/55lbs**

Item Number: **21110025**
 Date of Production: **09.10.2017**
 Best before: **09.04.2019**

Sample Type: F/F
 Analysis Number: 26107/2.2
 Date of Analysis: 09.10.2017
 Operator: laute
 Production site: Bamberg

Specification	Unit	Specification	Unit
Physical		Friability	87.0 %
Malt Color	4.5 EBC	Glassy Kernels	1.2 %
Malt Color	2.1 °L	Chemical	
Boiled Wort Color	5.2 EBC	Wort pH	5.82 .
Boiled Wort Color	2.4 °L	Saccharification	15 min.
Viscosity calc. 8.6°P	1.51 mPas	Hartong Index VZ 45°C	36.9 %
Viscosity calc. 12°P	1.80 mPas	Total protein	10.4 %
Moisture content	4.2 %	Soluble Nitrogen dry base	694 mg/100g
Extract fine grind (as is)	77.8 %	Kolbach Index	41.7 %
Extract dry basis	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.

