Malt Analysis

Weyermann® Specialty Malts
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Batch Analysis

Batchcode: **S338-21115025-01**
Item: **Weyermann® Pale Ale Malt Bag 25kg/55lbs**

Item Number: **21115025**
Date of Production: **04.12.2017**
Best before: **04.06.2019**

Sample Type: F/F
Analysis Number: 32080/2.1
Date of Analysis: 04.12.2017
Operator: doemel
Production site: Bamberg

Specification		Unit
Physical		
Malt Color	7.5	EBC
Malt Color	3.3	°L
Viscosity calc. 8.6°P	1.53	mPas
Viscosity calc. 12°P	1.83	mPas
Moisture content	4.5	%
Extract fine grind (as is)	79.2	%
Extract dry basis	82.9	%
Friability	89.2	%
Glassy Kernels	1.8	%
Chemical		
Wort pH	5.86	
Saccharification	15	min.
Hartong Index VZ 45°C	36.8	%
Total protein	10.4	%
Soluble Nitrogen dry base	701	mg/100g
Kolbach Index	42.1	%

All Weyermann® products are produced according to the current valid Eurpean 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.