



Analysis of Malt

WEYERMANN® Specialty Malt Comp.

Quality control

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David Cryer Ltd.

CRYER MALT

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EDV-number:

Analysisnumber: M 42237

Date of analysis: 2010 - 07 - 22

Initials: RV

Customer-No.: 280488

Date of loading: **2010 - 07 - 23**

Order - number: **WM218LYT**

Batch-No: **L29E**

Malt type: **Wheat Malt Pale**

Moisture- and Extract:

Moisture content: **4,2** [%]

Extract (air dry): **80,6** [%]

Extract fine crush:: **84,2** [%]

Malt Friabilimeter:

ripeness: [%]

fully glassy portion: [%]

Color:

wort color: **4,5** [EBC]

boiled wort color: **5,8** [EBC]

Saccrification time: **15-20** [min]

NDMA: < 2.5 [ppb]

SO₂: no detect

pH, Viscosity and Hartong-Index

pH: **5,89**

Viscosity cal. 8,6 %: **2,00** [m Pa s]

Viscosity cal. 12,0 %: **2,72** [m Pa s]

Hartong Index: **34,7** [%]

Nitrogen / Protein:

Protein: **11,8** [%]

soluble nitrogen: **768** [mg/100g MTs]

soluble protein (air dry): **4,8**

Kolbach Index : **40,6** [%]

(= Protein solution)

Analysenvorschriften: Brautechnische Analysenmethoden
(MEBAK)

Quality Manager: Andreas Richter

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