



Analysis of Malt

WEYERMANN Specialty Malt Comp.

Quality control
Phone: +49 951 93 22 0 22
Fax: +49 951 93 22 0 922
eMail: andreas.richter@weyermann.de



David Cryer Ltd.

P.O. Box 10321, Mt Eden 1446

Dominon Rd

NZ-1030 Auckland

EDV-number:

Analysisnumber: M 28096

Date of analysis: 2008 - 01 - 09

Initials: RV

Customer-No.: 280488

Date of loading: **2008 - 01 - 10**

Order - number: **WM122Akl**

Batch-No: **J02D**

Malt type: **Munich Malt Type 1**

Moisture- and Extract:

Moisture content: **3,9** [%]
Extract (air dry): **78,4** [%]
Extract fine crush:: **81,6** [%]

Malt Friabilimeter:

ripeness: **85,6** [%]
fully glassy portion: **1,2** [%]

Color:

wort color: **16,0** [EBC]
boiled wort color: [EBC]

Saccrification time: **10-15** [min]

NDMA: < 2.5 [ppb]
SO2: no detect

pH, Viscosity and Hartong-Index

pH: **5,75**
Viscosity cal. 8,6 %: **1,50** [m Pa s]
Viscosity cal. 12,0 %: **1,78** [m Pa s]
Hartong Index: **37,0** [%]

Nitrogen / Protein:

Protein: **11,2** [%]
soluble nitrogen **739** [mg/100g MTs]
soluble protein (air dry) **4,6**
Kolbach Index : **41,3** [%]
(= Protein solution)

Analysenvorschriften: Brautechnische Analysemethoden (MEBAK)

Quality Manager: Andreas Richter

Weyermann Specialty Malting Company
Brennerstr. 17-19 - D - 96052 Bamberg - Phone: +49 951 - 93220 - 0 - Fax: +49 951 - 35604
Subsidiary Haßfurt: Am Hafen 1 - D - 97437 Haßfurt - Phone: +49-9521-95 35 40 - Fax.: +49-9521-9535 418
e-Mail: info@weyermann.de - Internet: www.weyermann.de

