



Analysis of Malt

WEYERMANN Specialty Malt Comp.

Quality control
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EDV-number:

Analysisnumber: M 27462

Date of analysis: 2007 - 11 - 16

Initials:

Customer-No.: 280488

Date of loading: **2007 - 11 - 19**

Order - number: **WM117AKL**

Batch-No: **I47A**

Malt type: **Munich Malt Type 2**

Moisture- and Extract:

Moisture content: **3,9** [%]
 Extract (air dry): **78,5** [%]
 Extract fine crush:: **81,7** [%]

Malt Friabilimeter:

ripeness: **81,2** [%]
 fully glassy portion: **1,6** [%]

Color:

wort color: **24,0** [EBC]
 boiled wort color: [EBC]

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

NDMA: < 2.5 [ppb]
 SO2: no detect

pH, Viscosity and Hartong-Index

pH: **5,73**
 Viscosity cal. 8,6 %: **1,49** [m Pa s]
 Viscosity cal. 12,0 %: **1,76** [m Pa s]
 Hartong Index: **37,7** [%]

Nitrogen / Protein:

Protein: **11,1** [%]
 soluble nitrogen **731** [mg/100g MTs]
 soluble protein (air dry) **4,6**
 Kolbach Index : **41,2** [%]
 (= Protein solution)

Analysenvorschriften: Brautechnische Analysemethoden (MEBAK)

Quality Manager: Andreas Richter

