



Analysis of Malt

WEYERMANN Specialty Malt Comp.

Quality control
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EDV-number:

Analysisnumber: M 26005

Date of analysis: 2007 - 08 - 03

Initials: RV

Customer-No.: 280488

Date of loading: **2007 - 08 - 06**

Order - number: **WM104AKL**

Batch-No: **I32A**

Malt type: **Bohemian Pilsner Malt**

Moisture- and Extract:

Moisture content: **4,2** [%]
Extract (air dry): **78,0** [%]
Extract fine crush:: **81,4** [%]

Malt Friabilimeter:

ripeness: **86,2** [%]
fully glassy portion: **1,0** [%]

Color:

wort color: **32,0** [EBC]
boiled wort color: **5,3** [EBC]

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

NDMA: **< 2.5** [ppb]

SO2: **no detect**

pH, Viscosity and Hartong-Index

pH: **5,82**
Viscosity cal. 8,6 %: **1,49** [m Pa s]
Viscosity cal. 12,0 %: **1,77** [m Pa s]
Hartong Index: **38,1** [%]

Grain variety: **Hanka**

Nitrogen / Protein:

Protein: **10,7** [%]
soluble nitrogen **705** [mg/100g MTs]
soluble protein (air dry) **4,4**
Kolbach Index : **41,1** [%]
(= Protein solution)

Analysenvorschriften: Brautechnische Analysemethoden (MEBAK)

Quality Manager: Andreas Richter

