



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000092685
Analysis date 12-10-2021
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. 613
Our ref.no. 0040010231 - 3164144
Batchcode 0000287859
Delivery date W 41
Malt type Pale Ale
Quantity 24000 kg
Origin The Netherlands
Crop year 2020
Production date October-21
Expiry date ^a April-23

	Min	Result	Max		Method
Moisture		3,1	4,5	%	EBC 4.2
Extract (dry)	80,5	82,6		%	EBC 4.5.1
pH	5,70	5,91		-	
Protein	9,50	10,11	11,50	%	EBC 4.3.1
Soluble nitrogen in malt	550	642	750	mg/100gr	EBC 4.9.1
Kolbach	36,0	39,7	44,0	%	EBC 4.9.1
Color	7,0	8,0	10,0	EBC	EBC 4.7.2
Color after boiling	9,0	10,2	12,0	EBC	MEBAK 4.1.4.2.9
Viscosity		1,54	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	89,7		%	EBC 4.15
Glassy kernels		1,9	2,0	%	EBC 4.15
β-glucans		207	150	mg/l	
Grading (> 2,5 mm)	90,0	93,2		%	EBC 4.22
Rejects (<2.2 mm)		0,9	1,5	%	EBC 4.22 (Juni 2005)

^a Stores should be suitable for foodstuffs, dry, moderate ambient temperature and protected from contamination with birds, insects and vermin. Care should be taken during handling and use to avoid abrasion which might cause dust or disperse dust into the air

* Maximum levels of nitrosamine, residues of pesticides, heavy metals and mycotoxins are in accordance with the existing EC Directives.

* All products of Holland Malt are fully traceable and thus in accordance with Directives 2002/178/EC and 2004/1935/EC

HOLLAND MALT B.V.