



**Holland.Malt**  
your quality in our hands

## Certificate of analysis

Analysis no. 050-0000100947  
Analysis date 6-1-2023  
Customer Selected Brewing Ingredients BV  
Maltings Lieshout  
Booking no. PO nr 1528  
Our ref.no. 0040011136 - 3343400  
Batchcode 0000294474  
Delivery date 12-1-2023  
Malt type Pilsnout  
Quantity 24000 kg  
Origin The Netherlands  
Crop year 2022  
Production date January-23  
Expiry date <sup>a</sup> July-24

|                          | Min  | Result | Max  |          | Method                    |
|--------------------------|------|--------|------|----------|---------------------------|
| Moisture                 |      | 4,3    | 4,5  | %        | EBC 4.2                   |
| Extract (dry)            | 81,5 | 82,2   |      | %        | EBC 4.5.1                 |
| Difference fine/coarse   |      | 1,1    | 2,0  | %        | EBC 4.5.1 / 2 (lautertun) |
| pH                       | 5,80 | 6,09   |      | -        |                           |
| Protein                  | 9,5  | 10,1   | 11,5 | %        | EBC 4.3.1                 |
| Soluble nitrogen in malt | 600  | 663    | 700  | mg/100gr | EBC 4.9.1                 |
| Kolbach                  | 37,0 | 41,1   | 43,0 | %        | EBC 4.9.1                 |
| Color                    |      | 3,8    | 4,5  | EBC      | EBC 4.7.2                 |
| Color after boiling      |      | 5,4    | 6,5  | EBC      | MEBAK 4.1.4.2.9           |
| Lautering time           |      | 27     | 45   | min      | EBC 4.5.1                 |
| Viscosity                |      | 1,47   | 1,55 | cP       | MEBAK 4.1.4.4.3           |
| Saccharification time    |      | 9      | 15   | min      | EBC 4.5.1                 |
| Friability               | 85,0 | 86,8   |      | %        | EBC 4.15                  |
| PUG                      |      | 3,7    | 4,0  | %        |                           |
| Glassy kernels           |      | 1,7    | 2,0  | %        | EBC 4.15                  |
| β-glucans                |      | 142    | 200  | mg/l     |                           |

<sup>a</sup> 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.