



Holland.Malt
your quality in our hands

Certificate of analysis

Analysis no. 050-0000101552
Analysis date 13-2-2023
Customer Selected Brewing Ingredients BV
Maltings Lieshout
Booking no. PO 1599
Our ref.no. 0040011262 - 3345928
Batchcode 0000294925
Delivery date 14-2-2023
Malt type Distilling mout
Quantity 9000 kg
Origin The Netherlands
Crop year 2021
Production date February-23
Expiry date ^a August-24

	Min	Result	Max		Method
Moisture		4,4	5,5	%	EBC 4.2
Extract (dry)	82,0	84,2		%	EBC 4.5.1
pH	5,80	6,03		-	
Protein		8,2	9,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	694	700	mg/100gr	EBC 4.9.1
Kolbach	40,0	52,7		%	EBC 4.9.1
Color		3,3	4,0	EBC	EBC 4.7.2
Color after boiling		5,3	6,0	EBC	MEBAK 4.1.4.2.9
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	95,5		%	EBC 4.15
Glassy kernels		1,0	2,0	%	EBC 4.15
Final attenuation	86,0	85,8		%	

^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.