



CRISP MALT, GREAT RYBURGH, FAKENHAM, NORFOLK, NR21 7AS

Analysis of Batch

Dark Munich Malt

Customer: Selected Brewing Ingredients BV

Batch Number: SS26789 **Best Before :** 31/01/2025 **Your Ref. No. :** 1730

Bag Reference: SS26789 **Our Order No. :** 59252/4

Parameters		Min	Target	Max	Analysis
Moisture	%			4.5	4.5
EBC Extract 0.2mm as is basis	%				77.4
EBC Extract 0.2mm dry basis	%	78.0			81.0
ASBC Colour Visual	deg SRM				18.8
EBC Colour Visual	deg EBC	39.0		50.0	48.8
Total Nitrogen dry basis	%	1.40		1.85	1.57
EBC Kolbach Index	%				46.1
Friability	%				70.4
Homogeneity	%				96.4
DP Windisch Kolbach dry basis	WK Units				167
EBC Wort Viscosity	cP			1.63	1.63
Nitrosodimethylamine	ug/kg				0.7
Crop Year	2022 100%				

