



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

Analysis of Batch

No19 Maris Otter®

Customer: Selected Brewing Ingredients BV

Batch Number: SS28248 **Best Before :** 31/08/2025 **Your Ref. No. :** 17-8-2023

Bag Reference: SS28248 **Our Order No. :** 59542/14

Parameters		Min	Target	Max	Analysis
Moisture	%			4.5	3.8
EBC Extract 0.2mm as is basis	%				79.4
EBC Extract 0.2mm dry basis	%	80.6			82.5
ASBC Colour Visual	deg SRM				2.5
EBC Colour Visual	deg EBC	4.4		7.2	5.5
Total Nitrogen dry basis	%	1.30		1.65	1.48
EBC Total Soluble Nitrogen dry basis	%				0.71
EBC Kolbach Index	%	40.0		51.0	48.0
Friability	%	85.0			94.5
Homogeneity	%				98.4
DP Windisch Kolbach dry basis	WK Units				188
EBC Wort Viscosity	cP			1.63	1.63
Nitrosodimethylamine	ug/kg			5.0	0.7
Crop Year	2022 100%				

The above analysis for this specialist malt product is determined by the quality of the heritage barley available from the current crop. We will endeavour to meet the target specification; however due to the variability in quality between crops, we cannot guarantee that the heritage malt delivered will meet this target specification.

