

Analysis no. 050-0000089721
 Analysis date 12-5-2021
 Customer Selected Brewing Ingredients BV
 Maltings Holland Malt B.V.
 Delivery date 14-5-2021
 Expiry date 14-11-2022
 Order no. PO nr 257
 Quantity 12 T
 Malt type Bio Pils Mout SKAL NL-BIO-01 026560
 Crop year 2019

Bio pilsnout 285346

	Min	Result	Max		Method
Moisture		4,4	4,5	%	EBC 4.2
Extract (dry)	80,5	82,9		%	EBC 4.5.1
Difference fine/coarse		2,0	2,0	%	EBC 4.5.1 / 2 (lautertun)
pH	5,80	6,03		-	
Protein		9,2	11,5	%	EBC 4.3.1
Soluble nitrogen in malt		660	730	mg/100gr	EBC 4.9.1
Kolbach	37,0	44,8	45,0	%	EBC 4.9.1
Color		3,7	5,0	EBC	EBC 4.7.2
Color after boiling		5,4	6,5	EBC	MEBAK 4.1.4.2.9
Viscosity		1,53	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	91,1		%	EBC 4.15
PUG		3,8	4,0	%	
Glassy kernels		2,0	2,0	%	EBC 4.15
β-glucans		217	200	mg/l	

Furthermore we confirm the following:

* 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.