



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

Analysis of Batch

Dark Munich Malt

Customer: Selected Brewing Ingredients BV

Batch Number: SS19971

Your Reference: 106

Bag Reference: SS19971

Our Order No: 56851/1

Parameters		Min	Target	Max	Analysis
Moisture	%			5.0	4.9
EBC Extract 0.2mm as is basis	%				77.0
EBC Extract 0.2mm dry basis	%	77.5			81.0
EBC Colour Visual	deg EBC	40.0		50.0	45.0
Total Nitrogen dry basis	%				1.86
EBC Total Soluble Nitrogen dry basis	%				0.83
EBC Kolbach Index	%				44.6
Friability	%				73.4
Homogeneity	%				96.2
DP Windisch Kolbach dry basis	WK Units				141
Nitrosodimethylamine	ug/kg			85	0.5
Crop Year	2020 100%				
Best Before	31/12/2022				

