



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

Analysis of Batch

No19 Maris Otter®

Customer: Selected Brewing Ingredients BV

Batch Number: SS22587 **Best Before :** 31/10/2023 **Your Ref. No. :** 881

Bag Reference: SS22587 **Our Order No. :** 58297/4

Parameters		Min	Target	Max	Analysis
Moisture	%			4.5	3.5
EBC Extract 0.2mm dry basis	%	80.6			80.5
ASBC Colour Visual	deg SRM				2.2
EBC Colour Visual	deg EBC	4.4		7.2	4.7
Total Nitrogen dry basis	%	1.30		1.65	1.55
EBC Total Soluble Nitrogen dry basis	%				0.64
EBC Kolbach Index	%	40.0		51.0	41.2
Friability	%	85.0			86.0
Homogeneity	%				96.5
DP Windisch Kolbach dry basis	WK Units				218
EBC Wort Viscosity	cP			1.63	1.67
Nitrosodimethylamine	ug/kg			5.0	0.5

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.

