



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

Analysis of Batch

No19 Maris Otter®

Customer: Selected Brewing Ingredients BV

Batch Number: SS25839 **Best Before :** 30/09/2024 **Your Ref. No. :** 1453

Bag Reference: SS25839 **Our Order No. :** 58919/5

Parameters		Min	Target	Max	Analysis
Moisture	%			4.5	3.9
EBC Extract 0.2mm as is basis	%				79.2
EBC Extract 0.2mm dry basis	%	80.6			82.4
ASBC Colour Visual	deg SRM				2.5
EBC Colour Visual	deg EBC	4.4		7.2	5.4
Total Nitrogen dry basis	%	1.30		1.65	1.38
EBC Total Soluble Nitrogen dry basis	%				0.64
EBC Kolbach Index	%	40.0		51.0	46.1
Friability	%	85.0			92.2
Homogeneity	%				98.0
DP Windisch Kolbach dry basis	WK Units				218
EBC Wort Viscosity	cP			1.63	1.63
Nitrosodimethylamine	ug/kg			5.0	0.9

Crop Year 2021 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.

