

Certificate of analysis

Analysis no. 050-0000089281
Analysis date 22-4-2021
Customer Selected Brewing Ingredients BV
Maltings Holland Malt B.V.
Delivery date 26-4-2021
Expiry date 26-10-2022
Order no. PO 218
Quantity 14 T
Malt type Pilsmout
Crop year 2020

pilsmout 284950

	Min	Result	Max		Method
Moisture		4,2	4,5	%	EBC 4.2
Extract (dry)	81,5	83,3		%	EBC 4.5.1
Difference fine/coarse		0,3	2,0	%	EBC 4.5.1 / 2 (lautertun)
pH	5,80	6,02		-	
Protein	9,5	10,1	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	667	700	mg/100gr	EBC 4.9.1
Kolbach	37,0	41,2	43,0	%	EBC 4.9.1
Color		3,8	4,5	EBC	EBC 4.7.2
Color after boiling		5,9	6,5	EBC	MEBAK 4.1.4.2.9
Lautering time		20	45	min	EBC 4.5.1
Viscosity		1,50	1,55	cP	MEBAK 4.1.4.4.3
Saccharification time		9	15	min	EBC 4.5.1
Friability	85,0	88,0		%	EBC 4.15
PUG		2,4	4,0	%	
Glassy kernels		1,1	2,0	%	EBC 4.15
β-glucans		144	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.