



**Holland.Malt**  
your quality in our hands

## Certificate of analysis

Analysis no. 050-0000092093  
Analysis date 8-9-2021  
Customer Selected Brewing Ingredients BV  
Maltings Lieshout  
Booking no. 541  
Our ref.no. 0040010213 - 3143502  
Batchcode 0000287371  
Delivery date W 36  
Malt type Pilsnaut  
Quantity 19000 kg  
Origin The Netherlands  
Crop year 2020  
Production date September-21  
Expiry date <sup>a</sup> March-23

|                          | Min  | Result | Max   |          | Method                    |
|--------------------------|------|--------|-------|----------|---------------------------|
| Moisture                 |      | 4,3    | 4,5   | %        | EBC 4.2                   |
| Extract (dry)            | 81,5 | 83,3   |       | %        | EBC 4.5.1                 |
| Difference fine/coarse   |      | 1,1    | 2,0   | %        | EBC 4.5.1 / 2 (lautertun) |
| pH                       | 5,80 | 6,04   |       | -        |                           |
| Protein                  | 9,50 | 9,81   | 11,50 | %        | EBC 4.3.1                 |
| Soluble nitrogen in malt | 600  | 640    | 700   | mg/100gr | EBC 4.9.1                 |
| Kolbach                  | 37,0 | 40,8   | 43,0  | %        | EBC 4.9.1                 |
| Color                    |      | 3,5    | 4,5   | EBC      | EBC 4.7.2                 |
| Color after boiling      |      | 5,4    | 6,5   | EBC      | MEBAK 4.1.4.2.9           |
| Lautering time           |      | 25     | 45    | min      | EBC 4.5.1                 |
| Viscosity                |      | 1,51   | 1,55  | cP       | MEBAK 4.1.4.4.3           |
| Saccharification time    |      | 9      | 15    | min      | EBC 4.5.1                 |
| Friability               | 85,0 | 85,8   |       | %        | EBC 4.15                  |
| PUG                      |      | 3,7    | 4,0   | %        |                           |
| Glassy kernels           |      | 1,6    | 2,0   | %        | EBC 4.15                  |
| β-glucans                |      | 186    | 200   | mg/l     |                           |
| Grading (> 2,5 mm)       | 90,0 |        |       | %        | EBC 4.22                  |
| Rejects (<2.2 mm)        |      |        | 1,5   | %        | EBC 4.22 (Juni 2005)      |

<sup>a</sup> Stores should be suitable for foodstuffs, dry, moderate ambient temperature and protected from contamination with birds, insects and vermin. Care should be taken during handling and use to avoid abrasion which might cause dust or disperse dust into the air

\* 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.