

Analysis no.	050-0000086483
Analysis date	20-11-2020
Customer	Selected Brewing Ingredients BV
Maltings	Holland Malt B.V.
Delivery date	24-11-2020
Expiry date	24-5-2022
Order no.	PO 4501
Quantity	14 T
Malt type	Pilsmout
Crop year	2019/20
Pilsmout	HMPI-282703

	Min	Result	Max		Method
Moisture		4,3	4,5	%	EBC 4.2
Extract (dry)	82,0	81,8		%	EBC 4.5.1
Difference fine/coarse		0,9	2,0	%	EBC 4.5.1 / 2 (lautertun)
pH	5,80	6,07		-	
Protein	9,5	10,2	11,5	%	EBC 4.3.1
Soluble nitrogen in malt	600	663	700	mg/100gr	EBC 4.9.1
Kolbach	37,0	40,5	43,0	%	EBC 4.9.1
Color		3,7	4,5	EBC	EBC 4.7.2
Color after boiling		5,8	6,5	EBC	MEBAK 4.1.4.2.9
Lautering time		24	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	87,4		%	EBC 4.15
PUG		2,9	4,0	%	
Glassy kernels		1,8	2,0	%	EBC 4.15
β-glucans		150	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.