

MALT CERTIFICATE OF ANALYSIS

Date: 9/19/24
Product: Honey Malt
Batch: 2770

Moisture	%	5.4
Friability	%	88.3
Extract	%	81.4
Color	SRM	17.6
β -glucan	mg/L	40.0
Soluble Protein	%	5.52
Total Protein	%	10.7
S/T	%	51.6
FAN	mg/L	227
Diastatic Power	°L	89
Alpha Amylase	D.U.	22.3
Filtration Time	n/a	Normal
Clarity	n/a	Hazy
pH	n/a	5.41

If you have any additional questions or need assistance interpreting your results please contact:

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