



Issued: 25 Jan, 2023

RAHR MALTING CO.
RAHR MALTING CO. SHAKOPEE, MN 55379
952-496-7115 (Theresa Kukar)

Certificate Of Analysis

Customer	Ship Date	Car Number	Grade	Destination
BREWERS SUPPLY GROUP	1/18/2023		Craft Brewers Malted Barley	BSG SHAKOPEE WAREHOUSE

Shipment Wt. Lbs.	Rahr Ref No
159,592	0075118BSG

Crop Year	Variety	Percent
	Approved Malting Varieties	100

Assay	Methodology	Shipment	Min Spec	Max Spec
Moisture, %	ASBC-Malt-3	4.12		4.50
Fine Grind, As Is, %		78.5		
Fine Grind, Dry Basis, %, %	ASBC-Malt-4	81.9	80.0	
Fine/Course Difference, %	ASBC-Malt-4	0.5		1.5
Course Grind, As Is, %		78.0		
Course Grind, Dry Basis, %	ASBC-Malt-4	81.4		
Color, SRM	ASBC-Wort-9	2.03	1.90	2.50
Diastatic Power, °Lintner	ASBC-Malt-6C	109 *	110	150
Alpha Amylase, DU, DU	ASBC-Malt-7D	59.9	55.0	
Total Protein (Leco), %	ASBC-Malt-8B	11.86		13.0
Soluble Protein, %	ASBC-Wort-17	4.79		
S/T Ratio		40.4	39.00	47.50
Viscosity, cP	ASBC-Wort-13B	1.51		1.55
Beta Glucan, mg/L	ASBC-Wort-18B	114		140
Don, mg/L		0.10		0.40
FAN, mg/L	ASBC-Wort-12B	198	160	235
pH	ASBC-Wort-8	5.98		
7/64	ASBC-Malt-2B	74.6		
6/64	ASBC-Malt-2B	18.7		
5/64	ASBC-Malt-2B	6.0		
Thru	ASBC-Malt-2B	0.7		1.5
Turbidity, NTU		17.3		
Friability	ASBC-Malt-12	92.0		
Friability %WK	ASBC-Malt-12	0.30		
bushel Weight, lb/bu	ASBC-Malt-2A	40.6		

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This food ingredient is derived from a raw agricultural product and is not processed to control for microbial pathogens. Accordingly, this food ingredient requires further processing to control for microbial pathogens before it would be suitable for human consumption.
Allergen Statement: Contains Wheat