

# BESTMALZ

FOR THE BEST BEER

# **BEST Malt** For The Best Beer





BESTMALZ is a premium brand in Germany and on the international markets. As its owner, we vouch for the quality of our products and ensure that they meet the highest standards. Whether it comes to selecting the raw materials, ensuring natural purity in production, packaging the products or the long-term oriented dealing with customers and business partners, quality always takes top priority!

#### QUALITY HAS MANY FACETS

We take an active role in expert committees and accept only the very best products for our malts. Thanks to longstanding and trustbased relationships with our suppliers, we can count on first-rate raw materials to make our BEST malts. The barley we process is grown almost exclusively in Germany. We place great importance on sustainability and support our partners in agriculture and trade.

#### QUALITY USES STATE-OF-THE-ART TECHNOLOGY

The location of our production facilities at the heart of nature gives us a natural

advantage. The purity of our entire product range is a result of clean air and water. Each individual grade is exceptionally authentic. Quality is also important when it comes to packaging and logistics: We pack the malt in our modern bagging facilities, ensuring first that it is free of dust and other undesirable particles. Thanks to fully automated palletizing and a comprehensive loading and volume control system, our customers and business partners can rest assured that they will receive exactly what they ordered.

#### QUALITY NEEDS TALENT

All members of our team are professionals with exceptional performance in their respective areas. We are driven by the desire for total customer satisfaction and personal development. Specialized training courses combined with our employees' willingness to learn ensure that each individual as well as the company as a whole are flexible and receptive to new ideas. We not only want to achieve the highest possible quality, we are also committed to continuous development in our company.



BEST MALZ (GERMANY)						
Products	Code	Malt	Malt Specification	Origin	Per bagged KG	Stock
	BZ - HDBR	BEST Heidelberg Malt	EBC 1.2 - 1.5	Germany	25	In
	BZ - PILS	BEST Pilsen Malt	EBC 1.6 - 2.3	Germany	25	In
Base Malts	BZ - VIEN	BEST Vienna Malt	EBC 3.5 - 4.2	Germany	25	In
Dase Maits	BZ - MUNH	BEST Munich Malt	EBC 4.6 - 8.0	Germany	25	In
	BZ - DMUN	BEST Dark Munich Malt	EBC 8.4 - 13.7	Germany	25	In
	BZ -MELN	BEST Melanoidin Malt	EBC 23 - 31	Germany	25	In
	BZ -CRPL	BEST Caramel Pils	EBC 1.6 - 3.1	Germany	25	In
	BZ - LCRM	BEST Caramel Hell	EBC 8.0 - 16	Germany	25	In
Specialtly Malts	BZ - AROM	BEST Caramel Aromatic Malt	EBC 16 - 23	<b>Ger</b> many	25	In
	BZ - CRM1	BEST Caramel Munich I	EBC 31 - 38	Germany	25	In
	BZ - CRM3	BEST Caramel Munich III	EBC 50 - 76	Germany	25	In
Craft Malts	BZ - REDX	BEST Red X Malt	EBC 11 - 13	Germany	25	In
Craft Maits	BZ - SPCX	BEST Special X	EBC 115 - 150	Germany	25	In
	BZ - SMOK	BEST Smoked Malt	EBC 1.6 - 3.5	Germany	25	In
Functional Malts	BZ - ACID	BEST Acidulated Malt	EBC 1.6 - 2.7	Germany	25	In
	BZ - CHIT	BEST Chit Malt	EBC 1.2 - 1.6	Germany	25	In
	BZ - SPLT	BEST Spelt Malt	EBC 1.8 - 2.7	Germany	25	In
Other Grains	BZ - WHET	BEST Wheat Malt	EBC 1.8 - 2.7	Germany	25	In
	BZ - DWHT	BEST Dark Wheat Malt	EBC 6.5 8.0	Germany	25	In
	C	RAFT BREV	V SOLU	ΓΙΟΝ		

**Tan Uc Viet Production Trading Corporation** Lot 60, No 2 Street, Tan Tao Industrial Park, Binh Tan District, Ho Chi Minh City, Viet Nam. Tel: +84 28 3754 3488

### MALT-INFORMATION BEST HEIDELBERG



THE MALT	BEST Heidelberg is made	- · ·				
		color during the malting process. BEST Heidelberg is suited to particularly pale beers. The malt has a slightly lower protein content than a classic pilsner malt from the				
		r, but with a high extract	, .			
	<u> </u>	es with the purity guideli		-		
JSE	Base malt for Pale Ales,	Pale Premium Pilsner and	d Pilsner beers, 'light	t' beers, as an		
	enzyme-rich and light-co	olored basis for all beer s	tyles.			
RATE	100 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 Ibs	5 lbs and 50 kg/110 lbs, sup	er sacks size 500-1,00	00 kg/1,100-2,200		
SHELF LIFE	At least 24 months under	dry conditions (max. 20 °C/	68 °F, max. 35 % RH).			
SERVICE		Should you need personal assistance, one of our experts will be happy to advise you. Please do not hesitate to contact us with any questions. Or find more information on our website				
REMARKS		ced in accordance with the se no genetically modified r				
		ood regulations and legal p				
		compliance with strict statutory limits relating to pesticides, herbicides, fungicides, mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a				
	regular basis.					
		All processes are conducted according to procedures that are stipulated in our quality mana-				
	gement system in accorda	ince with the European star	ndard DIN-EN-ISO 900	1:2008. This also		
	gement system in accorda comprises a HACCP system		ndard DIN-EN-ISO 900	1:2008. This also		
	gement system in accorda comprises a HACCP system InterCert.	nce with the European star n. Certification of the syster	ndard DIN-EN-ISO 900 ms is performed regul	1:2008. This also arly by the LGA		
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LGACI InterCert Certified Quality System ISO 9001:2008







### MALT-INFORMATION BEST PILSEN MALT



THE MALT	BEST Pilsen Malt is rich in o					
	together with other malts, it is the perfect base malt for all kinds of exceptional and flavorsome beers. Even with a high concentration of specialty malts in the grain bill,					
		this malt ensures optimal processing during production and, as a result, is a base				
	ingredient for the best firs		,	,		
	purity guidelines of the Ge					
USE	Base malt for all beers, Pre	<del>_</del>		ilsch Lager		
	Helles, light beers, and as					
RATE	100 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 ll	bs and 50 kg/110 lbs, sup	per sacks size 500-1,00	0 kg/1,100-2,200		
	lbs	lbs				
SHELF LIFE		At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH). Should you need personal assistance, one of our experts will be happy to advise you. Plea				
SERVICE						
	do not hesitate to contact us at <b>www.bestmalz.com</b> .	s with any questions. Or	find more information	on our website		
REMARKS	All of our malts are produced	d in accordance with the	purity guidelines of th	e German Rein-		
	heitsgebot of 1516. We use					
	compliance with all valid foo	od regulations and legal p	provisions. Of course, a	bsolute		
		compliance with strict statutory limits relating to pesticides, herbicides, fungicides,				
	mycotoxins and nitrosamine	es is guaranteed. This is c	checked by independe	nt laboratories on a		
	regular basis.			10		
	All processes are conducted					
	gement system in accordance with the European standard DIN-EN-ISO 9001:2008. This also comprises a HACCP system. Certification of the systems is performed regularly by the LGA					
	COMPRISES A HALLEP SYSTEM	Certification of the syste				
	InterCert.	Certification of the syste				
	InterCert.		ms is performed regul	arly by the LGA		
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	InterCert. Malting barley and wheat ar	e natural products. This ition and are based on a	ms is performed regul means that the specifi minimum level of qual	arly by the LGA cations given here lity for the		
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ISO



### MALT-INFORMATION BEST VIENNA



THE MALT	<b>BEST Vienna</b> produces a go		•			
	finished beer. Unlike BEST Heidelberg, this malt uses two-row brewing barley varieties that create more color during the malting process. The protein content is somewhat					
		higher than in a Pilsen malt of the same crop year with a similar enzyme composition				
	and high extract values. B		•			
	German Reinheitsgebot.		itil the pullty guider			
USE	For Export, Märzen, Porte	r and all other hear sty	los			
RATE	100 % of the grainbill	i and an other beer sty	163.			
PACKAGING	3	In bulk, sacks size 25 kg/55 lbs and 50 kg/110 lbs, super sacks size 500-1,000 kg/1,100-2,200				
SHELF LIFE	At least 24 months under dry	y conditions (max. 20 °C/	/68 °F, max. 35 % RH).			
SERVICE	Should you need personal as	Should you need personal assistance, one of our experts will be happy to advise you. Please do not hesitate to contact us with any questions. Or find more information on our website				
REMARKS	All of our malts are produced heitsgebot of 1516. We use r compliance with all valid foo compliance with strict statut mycotoxins and nitrosamines regular basis.	no genetically modified r d regulations and legal p ory limits relating to pes	aw materials. Our ma provisions. Of course, a ticides, herbicides, fur checked by independe	Its are produced in absolute ngicides, ent laboratories on a		
	All processes are conducted gement system in accordanc comprises a HACCP system.	e with the European star	ndard DIN-EN-ISO 900	01:2008. This also		
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LGACI InterCert Certified Quality System ISO 9001:2008







### MALT-INFORMATION



THE MALT	BEST Munich intensifies	the mouth feel and malt	y havor of amper to	uark peers in a		
	pleasant way. Even a sm	pleasant way. Even a small amount in the grain bill gives the beer a typical malty note. BEST Munich is therefore ideally suited to enhancing the body of very highly				
	BEST Munich is therefore					
	fermented beers. Due to	the generally higher lev	els of protein in this	s malt, the higher		
	its concentration in the g	grain bill, the better the f	foam of the beers br	rewed with it.		
	BEST Munich complies w	ith the purity guidelines	of the German Reir	nheitsgebot.		
USE	Base malt for all dark be	ers, Export, Märzen, Alt,	wheat beers, Bocks	and Brown Ale.		
RATE	100 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 Ibs	lbs and 50 kg/110 lbs, sup	er sacks size 500-1,00	00 kg/1,100-2,200		
SHELF LIFE	At least 24 months under c	ry conditions (max. 20 °C/	68 °F, max. 35 % RH).			
SERVICE	, , ,	Should you need personal assistance, one of our experts will be happy to advise you. Please do not hesitate to contact us with any questions. Or find more information on our website				
REMARKS	All of our malts are produc heitsgebot of 1516. We use compliance with all valid fo compliance with strict state mycotoxins and nitrosamin	at <u>www.bestmalz.com</u> . All of our malts are produced in accordance with the purity guidelines of the German Rein- heitsgebot of 1516. We use no genetically modified raw materials. Our malts are produced in compliance with all valid food regulations and legal provisions. Of course, absolute compliance with strict statutory limits relating to pesticides, herbicides, fungicides, mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a				
	regular basis.					
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Extra Fine-o	All processes are conducte gement system in accordar comprises a HACCP system InterCert. Malting barley and wheat a are subject to seasonal var harvested grain. Please find <b>STANDARD MALT SPEC</b> Specification Moisture content ct fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen	Are with the European star are natural products. This riation and are based on a riation and are based on a riation on our CIFICATIONS (the values are have a start of the values are ha	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual website at <u>www.best</u> rvest dependant) Minimum 80.5 78.0 9.0 650	11:2008. This also larly by the LGA ications given here lity for the malz.com. Maximum 4.9 2.5 1.60 2.5 1.60 2.5 12.0 800		
Extra Fine-o	All processes are conducte gement system in accordar comprises a HACCP system InterCert. Malting barley and wheat a are subject to seasonal var harvested grain. Please find <b>STANDARD MALT SPEC</b> Specification Moisture content ct fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index	Are with the European star are natural products. This re- iation and are based on a re- d more information on our CIFICATIONS (the values are has Unit % % % % % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual website at <u>www.best</u> rvest dependant) Minimum 80.5 78.0 9.0 650 36.0	11:2008. This also larly by the LGA ications given here lity for the malz.com. Maximum 4.9 2.5 1.60 2.5 1.60 2.5 12.0 800 47.0		
Extra Fine-(	All processes are conducte gement system in accordar comprises a HACCP system InterCert. Malting barley and wheat a are subject to seasonal var harvested grain. Please find STANDARD MALT SPEC Specification Moisture content ct fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index Wort color	Are with the European star are natural products. This r iation and are based on a r d more information on our CIFICATIONS (the values are has Unit % % % % % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual website at <u>www.best</u> rvest dependant) Minimum 80.5 80.5 9.0 650 36.0 11.0	11:2008. This also larly by the LGA ications given here lity for the malz.com. Maximum 4.9 2.5 1.60 2.5 12.0 800 47.0 20.0		
Extra	All processes are conducte gement system in accordar comprises a HACCP system InterCert. Malting barley and wheat a are subject to seasonal var harvested grain. Please find STANDARD MALT SPEC Specification Moisture content ct fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index Wort color	Are with the European star are natural products. This r iation and are based on a r d more information on our CIFICATIONS (the values are has Unit % % % % % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual website at <u>www.best</u> rvest dependant) Minimum 80.5 80.5 9.0 650 36.0 11.0 4.6	11:2008. This also larly by the LGA ications given here lity for the malz.com. Maximum 4.9 2.5 1.60 2.5 12.0 800 47.0 20.0 8.0		
Extra Fine-o	All processes are conducte gement system in accordar comprises a HACCP system InterCert. Malting barley and wheat a are subject to seasonal var harvested grain. Please find <b>STANDARD MALT SPEC</b> Specification Moisture content ct fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index Wort color Wort color Wort pH	Are with the European star are natural products. This re- iation and are based on a re- d more information on our <b>CIFICATIONS</b> (the values are has <b>Unit</b> % % % % % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual website at <u>www.best</u> website at <u>www.best</u> website at <u>0</u> 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	11:2008. This also larly by the LGA ications given here lity for the malz.com. Maximum 4.9 2.5 1.60 2.5 12.0 800 47.0 20.0 8.0		







LGAC InterCert Certified Quality System ISO 9001:2008







### MALT-INFORMATION BEST MUNICH DARK



THE MALT	BEST Munich Dark creates	,				
	and a luminous, dark colo	and a luminous, dark color. The special malting process results in a high degree of				
	solubility without losing t	solubility without losing the positive sensory qualities of the malt. Used in a high				
	concentration in the grair	concentration in the grain bill, this enzyme-rich malt can also be processed without				
	problem and without any	loss of quality, usually	by reducing mashing	g at lower		
	temperatures. BEST Muni					
	Reinheitsgebot.		1 70			
USE	Base malt for all dark bee	rs, Märzen, Alt, Bock be	eer, Brown Ale and a	ll other dark bee		
	styles.					
RATE	100 % of the grainbill					
Packaging		In bulk, sacks size 25 kg/55 lbs and 50 kg/110 lbs, super sacks size 500-1,000 kg/1,100-2,200				
SHELF LIFE		lbs At least 24 months under dry conditions (may 20 °C/68 °E, may 35 % RH)				
SERVICE		At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH). Should you need personal assistance, one of our experts will be happy to advise you. Pleas				
SERVICE	do not hesitate to contact us with any questions. Or find more information on o					
	at <u>www.bestmalz.com</u> .	, ,				
REMARKS	All of our malts are produce	d in accordance with the	purity guidelines of th	e German Rein-		
	heitsgebot of 1516. We use					
	compliance with all valid for					
	compliance with strict statu			-		
		mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a				
	regular basis. All processes are conducted according to procedures that are stipulated in our quality mana-					
	-	l according to procedures	that are stimulated in	our quality mana		
	All processes are conducted					
	All processes are conducted gement system in accordance	ce with the European star	ndard DIN-EN-ISO 900	1:2008. This also		
	All processes are conducted	ce with the European star	ndard DIN-EN-ISO 900	1:2008. This also		
	All processes are conducted gement system in accordanc comprises a HACCP system. InterCert.	ce with the European star Certification of the system	ndard DIN-EN-ISO 900 ms is performed regul	1:2008. This also arly by the LGA		
	All processes are conducted gement system in accordance comprises a HACCP system.	ce with the European star Certification of the system re natural products. This r	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi	1:2008. This also arly by the LGA cations given here		
	All processes are conducted gement system in accordanc comprises a HACCP system. InterCert. Malting barley and wheat an	ce with the European star Certification of the system re natural products. This r ation and are based on a r	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual	1:2008. This also arly by the LGA cations given here ity for the		
	All processes are conducted gement system in accordanc comprises a HACCP system. InterCert. Malting barley and wheat ar are subject to seasonal varia harvested grain. Please find	ce with the European star Certification of the system re natural products. This r ation and are based on a r	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <b>www.best</b>	1:2008. This also arly by the LGA cations given here ity for the		
	All processes are conducted gement system in accordanc comprises a HACCP system. InterCert. Malting barley and wheat ar are subject to seasonal varia harvested grain. Please find	ce with the European star Certification of the system re natural products. This r ation and are based on a r more information on our	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <b>www.best</b>	1:2008. This also arly by the LGA cations given here ity for the		
	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find	ce with the European star Certification of the system re natural products. This r ation and are based on a r more information on our FICATIONS (the values are ha	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual website at <u>www.best</u> arvest dependant)	1:2008. This also arly by the LGA cations given here ity for the <u>malz.com</u> .		
	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal varia harvested grain. Please find STANDARD MALT SPECI Specification	ce with the European star Certification of the system re natural products. This r ation and are based on a r more information on our FICATIONS (the values are ha Unit	ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual website at <u>www.best</u> arvest dependant)	1:2008. This also arly by the LGA cations given here ity for the <u>malz.com</u> . <u>Maximum</u>		
Extrac	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find STANDARD MALT SPECT Specification Moisture content	ce with the European star Certification of the system re natural products. This r ation and are based on a r more information on our FICATIONS (the values are ha Unit %	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum	1:2008. This also arly by the LGA cations given here ity for the <u>malz.com</u> . <u>Maximum</u>		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find STANDARD MALT SPECI Specification Moisture content ct fine grind, dry basis	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are hand Unit %	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum	1:2008. This also arly by the LGA cations given here ity for the <u>malz.com</u> . <u>Maximum</u> 4.9		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find <b>STANDARD MALT SPECI</b> <b>Specification</b> Moisture content et fine grind, dry basis coarse difference EBC Viscosity (8,6%)	ce with the European star Certification of the system re natural products. This r ation and are based on a r more information on our FICATIONS (the values are has Unit % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPECI</b> Specification Moisture content ct fine grind, dry basis coarse difference EBC	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are hand Unit % % % % mPa·s	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) <u>Minimum</u> 80.0	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find STANDARD MALT SPECI Specification Moisture content ct fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are had Unit % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) <u>Minimum</u> 80.0	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5 1.60		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find <b>STANDARD MALT SPECI</b> <b>Specification</b> Moisture content et fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are han Unit % % % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) <u>Minimum</u> 80.0 78.0	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5 1.60 2.5		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find STANDARD MALT SPECI Specification Moisture content ct fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness	ce with the European star Certification of the system re natural products. This r ation and are based on a r more information on our FICATIONS (the values are ha Unit % % % % mPa·s %	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum 80.0 78.0 9.0	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5 1.60 2.5 1.2.0		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat an are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPECI</b> Specification Moisture content et fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are had 000000000000000000000000000000000000	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum 80.0 78.0 9.0	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5 1.60 2.5 1.60 2.5 12.0 800		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find <b>STANDARD MALT SPECI</b> <b>Specification</b> Moisture content et fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index	ce with the European star Certification of the system re natural products. This r ation and are based on a r more information on our FICATIONS (the values are ha Unit % % % % % % % % % % % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regul means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum 80.0 9.0 650	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5 1.60 2.5 12.0 800 47.0		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat are are subject to seasonal variate harvested grain. Please find <b>STANDARD MALT SPECI</b> <b>Specification</b> Moisture content et fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index <b>Wort color</b>	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are had 000000000000000000000000000000000000	ndard DIN-EN-ISO 900 ms is performed regular means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum 80.0 9.0 650 21	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 4.9 2.5 1.60 2.5 1.60 2.5 12.0 800 47.0 35		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat and are subject to seasonal variate harvested grain. Please find <b>STANDARD MALT SPECI</b> <b>Specification</b> Moisture content et fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index Wort color Wort color Wort pH	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are had 000000000000000000000000000000000000	ndard DIN-EN-ISO 900 ms is performed regular means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum 80.0 9.0 650 9.0 650 21 8.4	1:2008. This also arly by the LGA cations given here ity for the malz.com.		
Extrac Fine-c	All processes are conducted gement system in accordance comprises a HACCP system. InterCert. Malting barley and wheat an are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPECI</b> Specification Moisture content et fine grind, dry basis coarse difference EBC Viscosity (8,6%) Friability Glassiness Protein, dry basis Soluble nitrogen Kolbach index Wort color Wort color	ce with the European star Certification of the system re natural products. This re ation and are based on a re more information on our FICATIONS (the values are hat Unit % % % % % % % % % % % % % % % % % % %	ndard DIN-EN-ISO 900 ms is performed regular means that the specific minimum level of qual website at <u>www.best</u> arvest dependant) Minimum 80.0 9.0 650 9.0 650 21 8.4 5.4	1:2008. This also arly by the LGA cations given here ity for the malz.com.		

# MALT-INFORMATION BEST MELANOIDIN



THE MALT	BEST Melanoidin has even i	more aroma and flave	or-enhancing Maillar	d reactions than
	BEST Melanoidin Light, tha	nks to the more inter	nsive malting process	. As a result, this
	malt is an excellent basis fo	or all especially strong	g, dry and full-bodied	, dark red to
	chestnut-colored beers. Th	e fruity aromas are a	lso more pronounce	d than in BEST
	Melanoidin Light with hints	s of dried fruit. BEST N	Melanoidin complies	with the purity
	guidelines of the German R	Reinheitsgebot.		
USE	For dark and rust-colored k	peers, Alt, Märzen, Bo	ock beer, wheat beer	and all other
	beer styles.			
RATE	50 % of the grainbill			
PACKAGING	In bulk, sacks size 25 kg/55 lb lbs	In bulk, sacks size 25 kg/55 lbs and 50 kg/110 lbs, super sacks size 500-1,000 kg/1,100-2,200		
SHELF LIFE	At least 24 months under dry	conditions (max. 20 °C	/68 °F, max. 35 % RH).	
SERVICE		Should you need personal assistance, one of our experts will be happy to advise you. Please do not hesitate to contact us with any questions. Or find more information on our website		
REMARKS	<ul> <li>All of our malts are produced heitsgebot of 1516. We use n compliance with all valid food compliance with strict statute mycotoxins and nitrosamines regular basis.</li> <li>All processes are conducted a gement system in accordance comprises a HACCP system. C InterCert.</li> <li>Malting barley and wheat are are subject to seasonal variat harvested grain. Please find n</li> </ul>	o genetically modified d regulations and legal p ory limits relating to pes is guaranteed. This is a according to procedures with the European sta certification of the syste natural products. This ion and are based on a	raw materials. Our ma provisions. Of course, a sticides, herbicides, fur checked by independe s that are stipulated in indard DIN-EN-ISO 900 ems is performed regul means that the specifi minimum level of qua	Its are produced in absolute ngicides, nt laboratories on a our quality mana- 1:2008. This also arly by the LGA cations given here lity for the
	STANDARD MALT SPECIFI			
	Specification	Unit	Minimum	Maximum
1	Moisture content	%		4.9
Extra	ct fine grind, dry basis	%	75.0	
F	Protein, dry basis	%		12.0
	Wort color	EBC	61	80
	Wort color	L	23	31
	Wort pH		5.0	5.8
(	Grading > 2,5 mm	%	90.0	
MADE IN GERMAN	DE-ÖKO-005	LGAC / InterCert Certified Quality System ISO 9001:2008	Shelf Life minimum 24 months	
т	PALATIA MALZ GMBH ● P.O. BO +49 (0)62 21 - 64 66-0 ● F +49 (0)62 21 -			СОМ

### MALT-INFORMATION BEST CARAMEL® PILS



THE MALT	BEST Caramel® Pils is the pa	alest of all BEST Caran	nel <sup>®</sup> malts. It is there	fore especially		
	suited to giving the beer more mouth feel without intensifying its color. BEST					
		Caramel <sup>®</sup> Pils produces a sweet flavor in the beer that is reminiscent of honey, as the				
	sugar-like caramel compou			•		
	the yeast. Likewise, these p		0	,		
	in the foam and greater fla		•	with the purity		
	guidelines of the German F	•				
USE	For Pilsner, Helles, Lager, K		beer, light beers, red	uced-alcohol		
	beer, all pale beer styles.					
RATE	50 % of the grainbill					
Packaging	In bulk, sacks size 25 kg/55 lb lbs	s and 50 kg/110 lbs, sup	per sacks size 500-1,00	0 kg/1,100-2,200		
SHELF LIFE	At least 24 months under dry					
SERVICE	Should you need personal ass do not hesitate to contact us at <b>www.bestmalz.com</b> .	, , , , , , , , , , , , , , , , , , , ,	,	,		
REMARKS	<ul> <li>All of our malts are produced heitsgebot of 1516. We use n compliance with all valid food compliance with strict statute mycotoxins and nitrosamines regular basis.</li> <li>All processes are conducted a gement system in accordance comprises a HACCP system. ConterCert.</li> <li>Malting barley and wheat are</li> </ul>	to genetically modified r d regulations and legal p ory limits relating to pes is guaranteed. This is c according to procedures e with the European sta Certification of the syste e natural products. This	raw materials. Our mal- provisions. Of course, a sticides, herbicides, fun checked by independer s that are stipulated in ndard DIN-EN-ISO 9002 ms is performed regula means that the specific	ts are produced in bsolute gicides, nt laboratories on a our quality mana- 1:2008. This also arly by the LGA cations given here		
	are subject to seasonal variat harvested grain. Please find n		-	-		
	STANDARD MALT SPECIF					
	Specification	Unit	Minimum	Maximum		
Ν	Noisture content	%		4.5		
Extra	ct fine grind, dry basis	%	75.0			
F	Protein, dry basis	%		12.0		
	Kolbach index	%		32.0		
	Wort color	EBC	3.0	7.0		
	Wort color	L	1.6	3.1		
	Wort pH		5.0	5.8		
MADE IN GERMAN	DE-ÖKO-005	LGAC InterCert Certified Quality System ISO 9001:2008	Shelf Life minimum 24 months			

### MALT-INFORMATION BEST CARAMEL® HELL



THE MALT	BEST Caramel® Hell reinford	ces the typical "caram	iely" malt aroma of t	he beer, giving it	
	a mouth feel that is reminiscent of vanilla and cream toffee. The color of the beer ranges from golden hues to amber, depending on the amount used in the grain bill.				
	The foam and flavor stability			-	
	Pils, only the best two-row	•	•		
	BEST caramelization techni	•	-	-	
	Caramel <sup>®</sup> Hell complies wit	•	• · ·		
USE	For Helles, Märzen, wheat			-	
	beers, all golden to amber-	colored beer styles.			
RATE	50 % of the grainbill				
PACKAGING	In bulk, sacks size 25 kg/55 lb lbs	s and 50 kg/110 lbs, sup	per sacks size 500-1,00	0 kg/1,100-2,200	
SHELF LIFE	At least 24 months under dry				
SERVICE	Should you need personal ass				
	do not hesitate to contact us at <b>www.bestmalz.com</b> .	with any questions. Or	find more information	on our website	
REMARKS	All of our malts are produced	in accordance with the	nurity guidelines of th	e German Rein-	
REMARKS	heitsgebot of 1516. We use n				
	compliance with all valid food	regulations and legal p	rovisions. Of course, a	bsolute	
	compliance with strict statute				
	mycotoxins and nitrosamines regular basis.	is guaranteed. This is c	checked by independer	nt laboratories on a	
	All processes are conducted a	according to procedures	that are stinulated in	our quality mana	
	gement system in accordance				
	comprises a HACCP system. C				
	InterCert.				
	Malting barley and wheat are are subject to seasonal variat				
	harvested grain. Please find n			ity tor tho	
	STANDARD MALT SPECIFI				
S	STANDARD MALT SPECIFI		arvest dependant)	malz.com	
	STANDARD MALT SPECIFI pecification isture content	CATIONS (the values are ha			
Mo	pecification isture content	CATIONS (the values are had Unit	arvest dependant)	Maximum	
Mo Extract f	pecification	CATIONS (the values are ha Unit %	arvest dependant) Minimum	Maximum	
Mo Extract f Pro	pecification isture content ine grind, dry basis	CATIONS (the values are had Unit % %	arvest dependant) Minimum	Maximum 4.5	
Mo Extract f Pro	<b>pecification</b> isture content ine grind, dry basis tein, dry basis	CATIONS (the values are ha Unit % % %	Arvest dependant) Minimum 75.0	Maximum 4.5 12.0	
Mo Extract f Pro	pecification isture content ine grind, dry basis tein, dry basis Wort color	CATIONS (the values are had unit Unit % % % % EBC	75.0	Maximum 4.5 12.0 40	
Mo Extract f Pro	isture content isture content ine grind, dry basis tein, dry basis Wort color Wort color Wort pH	CATIONS (the values are had unit Unit % % % % EBC	Arvest dependant) Minimum 75.0 20 8.0 5.0 Shelf Life minimum 24	Maximum 4.5 12.0 40 16	
Mo Extract f Pro	pecification isture content ine grind, dry basis tein, dry basis Wort color Wort color	CATIONS (the values are ha Unit % % % EBC L	Arvest dependant) Minimum 75.0 20 8.0 5.0 Shelf Life minimum 24	Maximum 4.5 12.0 40 16 5.8	

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### MALT-INFORMATION BEST CARAMEL® AROMATIC



THE MALT	BEST Caramel <sup>®</sup> Aromatic giv	ves beer an increasin	igly strong, malty and	"caramely"		
	flavor, as well as a correspondingly darker color. Its sensory profile ranges from honey					
	with a light cream toffee no			-		
	The malt has excellent processing properties and can make up a large percentage					
		the grain bill. It also has a positive impact on the foam. BEST Caramel® Aromatic				
	complies with the purity gu	•				
USE	For wheat beers, Bocks, Alt					
RATE	50 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 lb	s and 50 kg/110 lbs, su	per sacks size 500-1,00	00 kg/1,100-2,200		
	lbs	0, ,	, ,	8, , ,		
SHELF LIFE	At least 24 months under dry	At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH).				
SERVICE		Should you need personal assistance, one of our experts will be happy to advise you. Please				
		do not hesitate to contact us with any questions. Or find more information on our website				
	at <u>www.bestmalz.com</u> . All of our malts are produced	in accordance with the	o purity guidalinas of th	o Cormon Roin		
REMARKS	heitsgebot of 1516. We use n					
	compliance with all valid food					
	compliance with strict statute					
	mycotoxins and nitrosamines					
	regular basis.					
	All processes are conducted a	according to procedure	es that are stipulated in	our quality mana-		
	gement system in accordance					
	comprises a HACCP system. C	Certification of the system	ems is performed regul	arly by the LGA		
	InterCert.					
	Malting barley and wheat are					
	are subject to seasonal variat harvested grain. Please find n					
	STANDARD MALT SPECIFI					
	Specification	Unit	Minimum	Maximum		
Λ	Aoisture content	%	IVIIIIIIUIII	4.5		
	t fine grind, dry basis	%	75.0			
	rotein, dry basis	%	/ 5.0	12.0		
	Wort color	EBC	41	60		
	Wort color	1	16	23		
	Wort pH	-		20		
			5()	5.8		
	wortph		5.0	5.8		
MADEIN		GAD InterCert	Shelf Life	5.8		
MADE IN		LGAC / InterCert Certified Quality System ISO 9001:2008		5.8		

### MALT-INFORMATION BEST CARAMEL® AROMATIC



THE MALT	BEST Caramel® Aromatic giv	ves beer an increasin	igly strong, malty and	"caramely"		
	flavor, as well as a correspondingly darker color. Its sensory profile ranges from honey					
	with a light cream toffee no			-		
	The malt has excellent processing properties and can make up a large percentage					
		the grain bill. It also has a positive impact on the foam. BEST Caramel® Aromatic				
	complies with the purity gu	•				
USE	For wheat beers, Bocks, Alt					
RATE	50 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 lb	s and 50 kg/110 lbs, su	per sacks size 500-1,00	00 kg/1,100-2,200		
	lbs	0, ,	, ,	8, , ,		
SHELF LIFE	At least 24 months under dry	At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH).				
SERVICE		Should you need personal assistance, one of our experts will be happy to advise you. Please				
		do not hesitate to contact us with any questions. Or find more information on our website				
	at <u>www.bestmalz.com</u> . All of our malts are produced	in accordance with the	o purity guidalinas of th	o Cormon Roin		
REMARKS	heitsgebot of 1516. We use n					
	compliance with all valid food					
	compliance with strict statute					
	mycotoxins and nitrosamines					
	regular basis.					
	All processes are conducted a	according to procedure	es that are stipulated in	our quality mana-		
	gement system in accordance					
	comprises a HACCP system. C	Certification of the system	ems is performed regul	arly by the LGA		
	InterCert.					
	Malting barley and wheat are					
	are subject to seasonal variat harvested grain. Please find n					
	STANDARD MALT SPECIFI					
	Specification	Unit	Minimum	Maximum		
Λ	Aoisture content	%	IVIIIIIIUIII	4.5		
	t fine grind, dry basis	%	75.0			
	rotein, dry basis	%	/ 5.0	12.0		
	Wort color	EBC	41	60		
	Wort color	1	16	23		
	Wort pH	-		20		
			5()	5.8		
	wortph		5.0	5.8		
MADEIN		GAD InterCert	Shelf Life	5.8		
MADE IN		LGAC / InterCert Certified Quality System ISO 9001:2008		5.8		

### MALT-INFORMATION BEST CARAMEL® AROMATIC



THE MALT	BEST Caramel® Aromatic giv	ves beer an increasin	igly strong, malty and	"caramely"		
	flavor, as well as a correspondingly darker color. Its sensory profile ranges from honey					
	with a light cream toffee no			-		
	The malt has excellent processing properties and can make up a large percentage					
		the grain bill. It also has a positive impact on the foam. BEST Caramel® Aromatic				
	complies with the purity gu	•				
USE	For wheat beers, Bocks, Alt					
RATE	50 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 lb	s and 50 kg/110 lbs, su	per sacks size 500-1,00	00 kg/1,100-2,200		
	lbs	0, ,	, ,	8, , ,		
SHELF LIFE	At least 24 months under dry	At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH).				
SERVICE		Should you need personal assistance, one of our experts will be happy to advise you. Please				
		do not hesitate to contact us with any questions. Or find more information on our website				
	at <u>www.bestmalz.com</u> . All of our malts are produced	in accordance with the	o purity guidalinas of th	o Cormon Roin		
REMARKS	heitsgebot of 1516. We use n					
	compliance with all valid food					
	compliance with strict statute					
	mycotoxins and nitrosamines					
	regular basis.					
	All processes are conducted a	according to procedure	es that are stipulated in	our quality mana-		
	gement system in accordance					
	comprises a HACCP system. C	Certification of the system	ems is performed regul	arly by the LGA		
	InterCert.					
	Malting barley and wheat are					
	are subject to seasonal variat harvested grain. Please find n					
	STANDARD MALT SPECIFI					
	Specification	Unit	Minimum	Maximum		
Λ	Aoisture content	%	IVIIIIIIUIII	4.5		
	t fine grind, dry basis	%	75.0			
	rotein, dry basis	%	/ 5.0	12.0		
	Wort color	EBC	41	60		
	Wort color	1	16	23		
	Wort pH	-		20		
			5()	5.8		
	wortph		5.0	5.8		
MADEIN		GAD InterCert	Shelf Life	5.8		
MADE IN		LGAC / InterCert Certified Quality System ISO 9001:2008		5.8		

### MALT-INFORMATION BEST CARAMEL® MUNICH I



THE MALT	BEST Caramel® Munich I is	the palest of the BES <sup>-</sup>	۲ Caramel <sup>®</sup> Munich m	alts. The
	stronger the color, the mo	re the malty flavor sh	ifts from tasting swee	et and caramely
	to become nuttier, reminis	cent of almonds and	slightly toasted like b	read crusts. BEST
	Caramel <sup>®</sup> Munich malts ca	n be used to produce	wonderfully rich, da	rk colors in the
	beer, even if they make up	a low percentage of	the grain bill. Our uni	que BEST
	caramelization technique a	also achieves an excer	ptionally consistent d	egree of
	caramelization in the grain	, making it easier to p	process during brewir	ig and creating a
	pleasant flavor in the finish		-	
	guidelines of the German F	Reinheitsgebot.		
USE	For Alt, Märzen, wheat bee	ers, Bock beer and all	dark beer styles.	
RATE	50 % of the grainbill			
PACKAGING	In bulk, sacks size 25 kg/55 lb lbs	s and 50 kg/110 lbs, su	per sacks size 500-1,00	0 kg/1,100-2,200
SHELF LIFE	At least 24 months under dry	conditions (max. 20 °C	/68 °F, max. 35 % RH).	
SERVICE	Should you need personal as do not hesitate to contact us			
	at www.bestmalz.com			
REMARKS	<ul> <li>All of our malts are produced in accordance with the purity guidelines of the German Reinheitsgebot of 1516. We use no genetically modified raw materials. Our malts are produced in compliance with all valid food regulations and legal provisions. Of course, absolute compliance with strict statutory limits relating to pesticides, herbicides, fungicides, mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a regular basis.</li> <li>All processes are conducted according to procedures that are stipulated in our quality management system in accordance with the European standard DIN-EN-ISO 9001:2008. This also comprises a HACCP system. Certification of the systems is performed regularly by the LGA InterCert.</li> </ul>			
	Malting barley and wheat are are subject to seasonal variat harvested grain. Please find n	ion and are based on a	minimum level of qual	ity for the
	STANDARD MALT SPECIF	ICATIONS (the values are h	arvest dependant)	
	Specification	Unit	Minimum	Maximum
N	loisture content	%		4.5
	t fine grind, dry basis	%	75.0	
Р	rotein, dry basis	%		12.0
	Wort color	EBC	81	100
	Wort color	L	31	38
	Wort pH		5.0	5.8
MADE IN GERMANY	DE-ÖKO-005	LGAC / InterCert Certified Quality System ISO 9001:2008	Shelf Life minimum 24 months	
	PALATIA MALZ GMBH 🔹 P.O. BO	X 10 43 20 • D-69033 HEID	Elberg • Germany	

### MALT-INFORMATION BEST CARAMEL® MUNICH III



THE MALT USE RATE	<ul> <li>BEST Caramel<sup>®</sup> Munich III is range. Even when used in subsers with a strong, dark conduct beers, where a full, round required. The pleasant, road perceptible in the beer, dep Caramel<sup>®</sup> Munich III comple Reinheitsgebot.</li> <li>For Märzen, wheat beers, E 40 % of the grainbill</li> </ul>	smaller amounts in the olor. Also it can be u mouth feel that is re- nated flavor compone pending on the amo ies with the purity g	he grain bill, this malt sed for making all kin ticent of toast and bro ents of the malt are d unt used in the grain uidelines of the Germ	can produce ds of dark, special ead crust is istinctly bill. BEST an
PACKAGING	In bulk, sacks size 25 kg/55 lb: lbs	s and 50 kg/110 lbs, su	uper sacks size 500-1,00	00 kg/1,100-2,200
SHELF LIFE	At least 24 months under dry	conditions (max. 20 °C	C/68 °F, max. 35 % RH).	
SERVICE	Should you need personal ass do not hesitate to contact us at <u>www.bestmalz.com</u> .	sistance, one of our ex	perts will be happy to a	idvise you. Please
REMARKS	All of our malts are produced heitsgebot of 1516. We use n compliance with all valid food compliance with strict statuto mycotoxins and nitrosamines regular basis. All processes are conducted a gement system in accordance comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find m	o genetically modified d regulations and legal ory limits relating to pe- is guaranteed. This is according to procedure e with the European st Certification of the syst e natural products. This ion and are based on a nore information on o	I raw materials. Our ma provisions. Of course, a esticides, herbicides, fui checked by independe es that are stipulated in andard DIN-EN-ISO 900 ems is performed regu s means that the specifi a minimum level of qua ur website at <u>www.best</u>	Its are produced in absolute ngicides, nt laboratories on a our quality mana- 01:2008. This also larly by the LGA ications given here lity for the
	STANDARD MALT SPECIFI	CATIONS (the values are	harvest dependant)	
	pecification	Unit	Minimum	Maximum
	isture content	%		4.5
	ine grind, dry basis	%	75.0	
	tein, dry basis	%		12.0
	Wort color	EBC	131	200
	Wort color	L	50	76
	Wort pH		5.0	5.8

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# MALT-INFORMATION BEST RED X®



		t has become synonym				
	used at 100% of the grain		•			
	exceptional process reliability and optimal processability, BEST Red X <sup>®</sup> can be					
	employed to brew consistently fiery beers with intense reddish hues. The malt was					
	designed for a 12°P beer. To retain the red color in stronger beers, some BEST Pilsen					
	Malt should be added to the grain bill due to the higher wort gravity. BEST Red X <sup>®</sup>					
	complies with the purity g	-				
JSE	Base malt for all red and	,	,			
	beers, red-tinted Alt, Red	Ales, dark beer with a	red tinge and many o	others.		
RATE	100 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 lbs	lbs and 50 kg/110 lbs, sup	per sacks size 500-1,00	00 kg/1,100-2,200		
HELF LIFE	At least 24 months under d	ry conditions (max. 20 °C/	/68 °F, max. 35 % RH).			
SERVICE	Should you need personal a					
	do not hesitate to contact u	is with any questions. Or	find more information	on our website		
	at <u>www.bestmalz.com</u> . All of our malts are produce	d in accordance with the	purity guidalines of th	a Carman Dain		
REMARKS	heitsgebot of 1516. We use					
	compliance with all valid food regulations and legal provisions. Of course, absolute					
	compliance with strict statutory limits relating to pesticides, herbicides, fungicides,					
	mycotoxins and nitrosamine	mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a regular basis				
		es is guaranteeu. This is c				
	regular basis.	-				
	regular basis. All processes are conducted	according to procedures	s that are stipulated in	our quality mana-		
	regular basis.	according to procedures ce with the European sta	s that are stipulated in ndard DIN-EN-ISO 900	our quality mana- 01:2008. This also		
	regular basis. All processes are conducted gement system in accordan	according to procedures ce with the European sta	s that are stipulated in ndard DIN-EN-ISO 900	our quality mana- 01:2008. This also		
	regular basis. All processes are conducted gement system in accordan comprises a HACCP system.	according to procedures ce with the European sta Certification of the syste	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul	our quality mana- 1:2008. This also arly by the LGA		
	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual	our quality mana- 11:2008. This also larly by the LGA cations given here lity for the		
	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual	our quality mana- 1:2008. This also larly by the LGA cations given here lity for the		
	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u>	our quality mana- 1:2008. This also larly by the LGA cations given here lity for the		
5	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u>	our quality mana- 11:2008. This also larly by the LGA cations given here lity for the		
	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our <b>FICATIONS</b> (the values are here	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant)	our quality mana- 11:2008. This also larly by the LGA cations given here lity for the : <u>malz.com</u> .		
Мо	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find STANDARD MALT SPEC	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our FICATIONS (the values are ha	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant)	our quality mana- 01:2008. This also arly by the LGA cations given here lity for the malz.com. Maximum		
Мо	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPEC</b> Specification	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our FICATIONS (the values are have Unit %	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant) Minimum	our quality mana- 01:2008. This also arly by the LGA cations given here lity for the malz.com. Maximum		
Мо	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPEC</b> <b>Specification</b> bisture content fine grind, dry basis	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our FICATIONS (the values are have 0 %	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant) Minimum 79.0	our quality mana- 01:2008. This also arly by the LGA cations given here lity for the malz.com. Maximum		
Mo Extract f	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPEC</b> <b>Specification</b> bisture content fine grind, dry basis Friability	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our FICATIONS (the values are have 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant) Minimum 79.0	our quality mana- 01:2008. This also arly by the LGA cations given here lity for the malz.com. Maximum 4.9		
Mo Extract f	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPECI</b> <b>Specification</b> bisture content fine grind, dry basis Friability Glassiness	according to procedures ce with the European sta Certification of the syste re natural products. This is ation and are based on a more information on our FICATIONS (the values are have Unit % % % %	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant) Minimum 79.0	our quality mana- 1:2008. This also larly by the LGA cations given here lity for the malz.com. Maximum 4.9 2.5		
Mo Extract f	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPEC</b> <b>Specification</b> Disture content fine grind, dry basis Friability Glassiness otein, dry basis	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our FICATIONS (the values are have Unit % % % % % %	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant) Minimum 79.0	our quality mana- 1:2008. This also larly by the LGA cations given here lity for the malz.com. Maximum 4.9 2.5 12.0		
Mo Extract f	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPEC</b> <b>Specification</b> bisture content fine grind, dry basis Friability Glassiness otein, dry basis luble nitrogen	according to procedures ce with the European sta Certification of the syste re natural products. This is ation and are based on a more information on our <b>FICATIONS</b> (the values are have <b>Unit</b> % % % % % % % % % % % % % % % % % % %	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant) Minimum 79.0 76.0	our quality mana- 1:2008. This also arly by the LGA cations given here lity for the malz.com. Maximum 4.9 2.5 12.0 750		
Mo Extract f	regular basis. All processes are conducted gement system in accordan comprises a HACCP system. InterCert. Malting barley and wheat a are subject to seasonal varia harvested grain. Please find <b>STANDARD MALT SPEC</b> <b>Specification</b> Disture content fine grind, dry basis Friability Glassiness Detein, dry basis luble nitrogen <b>Wort color</b>	according to procedures ce with the European sta Certification of the syste re natural products. This ation and are based on a more information on our FICATIONS (the values are have 000000000000000000000000000000000000	s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regul means that the specifi minimum level of qual r website at <u>www.best</u> arvest dependant) Minimum 79.0 76.0 28	our quality mana- 1:2008. This also larly by the LGA cations given here lity for the malz.com. Maximum 4.9 2.5 12.0 750 32		

#### MALT-INFORMATION BEST SPECIAL X®



THE MALT	BEST Special X® is a dark cal	ramel malt that has b	peen roasted only for	a short time. As a	
	result, it develops a very int				
	grain bill leads to a luminou				
	Even when used in smaller				
	overall body of dark beers,	,	, ,	e e	
	•			-	
	Special X <sup>®</sup> is a fantastic malt variety that brewers looking for new ideas should take advantage of because of the diverse possibilities of this special malt. BEST Special X <sup>®</sup>				
	complies with the purity gu	•	•	DEST Special X	
	For Alt, Bocks, Schwarzbier			Trappist beer.	
	British styles like Amber be	-			
	all craft beers.				
	20 % of the grainbill				
	In bulk, sacks size 25 kg/55 lbs	s and 50 kg/110 lbs, sur	oer sacks size 500-1,00	00 kg/1,100-2,200	
	lbs	0, , ,	,	0, , ,	
SHELF LIFE	At least 24 months under dry	conditions (max. 20 °C,	/68 °F, max. 35 % RH).		
	Should you need personal ass				
	do not hesitate to contact us	with any questions. Or	find more information	on our website	
	at <u>www.bestmalz.com</u> .	· · · · · · · · · · · · · · · · · · ·			
	All of our malts are produced in accordance with the purity guidelines of the German Rein- heitsgebot of 1516. We use no genetically modified raw materials. Our malts are produced in				
	compliance with all valid food				
	compliance with strict statute				
	mycotoxins and nitrosamines				
	regular basis.				
	All processes are conducted a				
	gement system in accordance				
	comprises a HACCP system. C InterCert.	ertification of the syste	ems is performed regul	arly by the LGA	
		notural products. This	maana that the specifi	actions given here	
	Malting barley and wheat are are subject to seasonal variati				
	harvested grain. Please find m				
	STANDARD MALT SPECIFI				
Spe	cification	Unit	Minimum	Maximum	
Moist	ure content	%		4.5	
Extract fine	e grind, dry basis	%	75.0		
W	ort color	EBC	300	400	
Wort color		L	115	150	
We	Vort pH	L	115	<b>150</b> 5.8	
Wa M					
W			Shelf Life		
Wa			Shelf Life minimum 24		

### MALT-INFORMATION BEST SMOKED



THE MALT	BEST Smoked is prepared ov						
	gives the beer a characteris	stic flavor reminiscer	nt of smoked ham and	bonfires. The			
	malt is ideally suited to mak	king both beer and w	vhisky. The intensity o	f the smoked			
	flavor depends to a large ex	flavor depends to a large extent on the amount of malt used. We recommend 10% of					
	the grain bill for a first appl	ication, increasing it	to up to 100% depen	ding on your			
	preference. However, you should take into account that the overall smoky flavor						
	usually only unfolds once th	ne beer has been fer	mented and stored. B	EST Smoked			
	complies with the purity gu	idelines of the Germ	an Reinheitsgebot.				
USE	Base malt for all beers with	a smoky note as we	ll as for Lager, wheat	beers, Porter,			
	Bocks and distillates (whisk	y).					
RATE	100 % of the grainbill						
Packaging	In bulk, sacks size 25 kg/55 lbs lbs	s and 50 kg/110 lbs, su	iper sacks size 500-1,00	0 kg/1,100-2,200			
SHELF LIFE	At least 24 months under dry	conditions (max. 20 °C	C/68 °F, max. 35 % RH).				
SERVICE	Should you need personal ass						
	do not hesitate to contact us	with any questions. Or	find more information	on our website			
	at <u>www.bestmalz.com</u> . All of our malts are produced	in accordance with the	o purity quidolings of th	a Carman Dain			
REMARKS	heitsgebot of 1516. We use no						
	compliance with all valid food	e ,		•			
	compliance with strict statuto						
	mycotoxins and nitrosamines						
	5		regular basis.				
	All processes are conducted according to procedures that are stipulated in our quality mana-						
	gement system in accordance	with the European sta	andard DIN-EN-ISO 900	1:2008. This also			
	gement system in accordance comprises a HACCP system. Co	with the European sta	andard DIN-EN-ISO 900	1:2008. This also			
	gement system in accordance comprises a HACCP system. Co InterCert.	with the European sta ertification of the syste	andard DIN-EN-ISO 900 ems is performed regul	1:2008. This also arly by the LGA			
	gement system in accordance comprises a HACCP system. Co InterCert. Malting barley and wheat are	with the European sta ertification of the syste natural products. This	andard DIN-EN-ISO 900 ems is performed regula means that the specific	1:2008. This also arly by the LGA cations given here			
	gement system in accordance comprises a HACCP system. Co InterCert.	with the European sta ertification of the syste natural products. This on and are based on a	andard DIN-EN-ISO 900 ems is performed regula means that the specific minimum level of qual	1:2008. This also arly by the LGA cations given here ity for the			
	gement system in accordance comprises a HACCP system. Co InterCert. Malting barley and wheat are are subject to seasonal variati	with the European sta ertification of the syste natural products. This on and are based on a nore information on ou	andard DIN-EN-ISO 900 ems is performed regula means that the specific minimum level of qual ur website at <u>www.best</u>	1:2008. This also arly by the LGA cations given here ity for the			
	gement system in accordance comprises a HACCP system. Co InterCert. Malting barley and wheat are are subject to seasonal variati harvested grain. Please find m	with the European sta ertification of the syste natural products. This on and are based on a nore information on ou	andard DIN-EN-ISO 900 ems is performed regula means that the specific minimum level of qual ur website at <u>www.best</u>	1:2008. This also arly by the LGA cations given here ity for the			
	gement system in accordance comprises a HACCP system. Co InterCert. Malting barley and wheat are are subject to seasonal variati harvested grain. Please find m STANDARD MALT SPECIFIC	with the European sta ertification of the syste natural products. This on and are based on a nore information on or CATIONS (the values are b Unit %	andard DIN-EN-ISO 900 ems is performed regula means that the specific minimum level of qual ur website at <u>www.best</u> harvest dependant)	1:2008. This also arly by the LGA cations given here ity for the <u>malz.com</u> .			
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Extra	gement system in accordance comprises a HACCP system. Co InterCert. Malting barley and wheat are are subject to seasonal variati harvested grain. Please find m STANDARD MALT SPECIFIC Specification Moisture content act fine grind, dry basis -coarse difference EBC Protein, dry basis Wort color Wort color Wort pH Diastatic power	with the European state the ertification of the system of	andard DIN-EN-ISO 900 ems is performed regula is means that the specific a minimum level of qual ur website at <u>www.best</u> harvest dependant) Minimum 9.5 3.0 1.6 5.6 250 Shelf Life minimum 24	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 5.5 2.5 13.0 8.0 3.5			
Extra	gement system in accordance comprises a HACCP system. Co InterCert. Malting barley and wheat are are subject to seasonal variati harvested grain. Please find m STANDARD MALT SPECIFIC Specification Moisture content act fine grind, dry basis -coarse difference EBC Protein, dry basis Wort color Wort color Wort pH Diastatic power	e with the European sta ertification of the syste natural products. This ion and are based on a nore information on ou <b>CATIONS</b> (the values are l <b>Unit</b> % % % <b>EBC</b> L EH WK	andard DIN-EN-ISO 900 ems is performed regula is means that the specific a minimum level of qual ur website at <u>www.best</u> harvest dependant) Minimum 9.5 3.0 1.6 5.6 250 Shelf Life minimum 24 months	1:2008. This also arly by the LGA cations given here ity for the malz.com. Maximum 5.5 2.5 13.0 8.0 3.5 6.1			
Extra Fine- MADE IN GERMAN	gement system in accordance comprises a HACCP system. Co InterCert. Malting barley and wheat are are subject to seasonal variati harvested grain. Please find m STANDARD MALT SPECIFIC Specification Moisture content act fine grind, dry basis -coarse difference EBC Protein, dry basis Wort color Wort color Wort pH Diastatic power	e with the European sta ertification of the syste natural products. This ion and are based on a nore information on ou <b>CATIONS</b> (the values are f <b>Unit</b> % % % % <b>EBC</b> L EH WK <b>EBC</b> L EH WK	andard DIN-EN-ISO 900 ems is performed regula is means that the specific a minimum level of qual ur website at <u>www.best</u> harvest dependant) Minimum 9.5 3.0 1.6 5.6 250 Shelf Life minimum 24 months	1:2008. This also arly by the LGA cations given here ity for the malz.com.			

### MALT-INFORMATION BEST ACIDULATED MALT



THE MALT	BEST Acidulated Malt is use				
	brewing is suboptimal. This				
	thus a higher yield and imp			-	
	in the wort and balances the flavor of the beer. The amount used and its effect on the mash pH must be determined by means of preliminary tests. The pH of the wort and				
	the beer is generally not re	•			
	buffer substances being for		d Malt complies with	the purity	
USE	guidelines of the German F For all beer styles for optim		the mash		
RATE	5 % of the grainbill				
PACKAGING	In bulk, sacks size 25 kg/55 lb	s and 50 kg/110 lbs, sup	er sacks size 500-1,000	0 kg/1,100-2,200	
	lbs	<u> </u>			
SHELF LIFE	At least 24 months under dry				
SERVICE	Should you need personal as	•			
	do not hesitate to contact us at <b>www.bestmalz.com</b> .	with any questions. Or i	find more information	on our website	
REMARKS	All of our malts are produced	in accordance with the	purity guidelines of the	e German Rein-	
	heitsgebot of 1516. We use n				
	compliance with all valid food				
	compliance with strict statute				
	mycotoxins and nitrosamines	is guaranteed. This is c	hecked by independen	it laboratories on a	
	regular basis.		that are attrulated in .		
	All processes are conducted a gement system in accordance				
	comprises a HACCP system. C				
	InterCert.	,	1 0	, ,	
	Malting barley and wheat are	e natural products. This r	means that the specific	ations given here	
	are subject to seasonal variat				
	harvested grain. Please find n			<u>malz.com</u> .	
	STANDARD MALT SPECIF				
	Specification	Unit	Minimum	Maximum	
	pisture content	%		8.0	
	fine grind, dry basis	%	76.0	12.0	
Pro	otein, dry basis	%	2.0	12.0	
	Wort color	EBC	3.0	8.0	
	Wort color Wort pH	L	<b>1.6</b> 3.5	<b>2.7</b> 4.5	
	Acidity	%	40	4.5 50	
	Acidity	70	40	50	
BAADE IN		LGAC InterCert	Shelf Life		
MADE IN		Certified Quality System	24	GMO	
GERMANY	DE-ÖKO-005 PARVE	ISO 9001:2008	months ISO 5		

### MALT-INFORMATION BEST CHIT MALT



THE MALT USE RATE	<b>BEST Chit Malt</b> is used occa unique among special malt very high level of high-mole suitable for compensating has a particularly high leve significantly to improving t its pale color, BEST Chit Ma with the purity guidelines of For all beer styles to optim 15 % of the grainbill	s. This barely dissolve ecular protein compar- strongly dissolved ma l of inherent starter en he conversion of starc alt does not add color of the German Reinhe ize foam stability.	d barley malt is char red to a Pilsen malt, i lts and improving the nzymes , which contr ch, thus increasing th to the beer. BEST Ch itsgebot.	acterized by a making it more e foam. The malt fibute e yield. Thanks to it Malt complies
PACKAGING	In bulk, sacks size 25 kg/55 lb lbs	s and 50 kg/110 lbs, sup	ber sacks size 500-1,00	0 kg/1,100-2,200
SHELF LIFE	At least 24 months under dry	conditions (max. 20 °C/	/68 °F, max. 35 % RH).	
SERVICE	Should you need personal ass do not hesitate to contact us at <u>www.bestmalz.com</u> .	sistance, one of our exp	erts will be happy to a	
REMARKS	All of our malts are produced heitsgebot of 1516. We use n compliance with all valid food compliance with strict statute mycotoxins and nitrosamines regular basis. All processes are conducted a gement system in accordance comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find n	o genetically modified r d regulations and legal p ory limits relating to pes is guaranteed. This is o according to procedures with the European sta certification of the syste natural products. This ion and are based on a	aw materials. Our mal provisions. Of course, a ticides, herbicides, fun checked by independer s that are stipulated in ndard DIN-EN-ISO 900 ms is performed regula means that the specific minimum level of qual	ts are produced in bsolute gicides, at laboratories on a our quality mana- 1:2008. This also arly by the LGA cations given here ity for the
	STANDARD MALT SPECIF	ICATIONS (the values are ha	arvest dependant)	
	pecification	Unit	Minimum	Maximum
	sture content	%		4.9
	ne grind, dry basis	%	50.0	12.2
	tein, dry basis	%		12.0
	lbach index	%	2.0	34.0
	Wort color	EBC	2.0	3.0
	Wort color Istatic Power	L WK	<b>1.2</b> 250	1.6
MADE IN GERMANY	DE-ÖKO-005	LGAC / InterCert Certified Quality System ISO 9001:2008	Shelf Life minimum 24	

### MALT-INFORMATION BEST SPELT MALT



THE MALT	BEST Spelt Malt is used to I		• •	•		
	ancient grain and is known to possess a number of health benefits. For this reason,					
	spelt was the favorite grain of Hildegard von Bingen, a pioneer of today's health movement back in the Middle Ages. Spelt beer is considered extremely digestible and					
	conducive to good health. As spelt is only grown and processed in a few regions in					
	Southern Germany, BEST S	Southern Germany, BEST Spelt Malt is a unique specialty.				
USE	For all spelt beers, other to	op-fermented beers, n	nulti-grain beers, wh	eat beers, and for		
	improving the stability of t	he foam and cloudine	SS.			
RATE	60 % of the grainbill					
PACKAGING	In bulk, sacks size 25 kg/55 lb lbs	<b>C</b>	· · ·	00 kg/1,100-2,200		
SHELF LIFE	At least 24 months under dry					
SERVICE	Should you need personal as					
	do not hesitate to contact us at <b>www.bestmalz.com</b> .	with any questions. Or	find more information	on our website		
REMARKS	All of our malts are produced	l in accordance with the	purity guidalinas of th	o Corman Poin		
	heitsgebot of 1516. We use r					
	compliance with all valid food					
	compliance with strict statute					
	mycotoxins and nitrosamines	, .		<b>e</b>		
	regular basis.					
	All processes are conducted according to procedures that are stipulated in our quality mana-					
	gement system in accordance with the European standard DIN-EN-ISO 9001:2008. This also					
	comprises a HACCP system. (					
	comprises a HACCP system. ( InterCert.	Certification of the syste	ems is performed regul	arly by the LGA		
	comprises a HACCP system. ( InterCert. Malting barley and wheat are	Certification of the syste	ems is performed regul means that the specifi	arly by the LGA cations given here		
	comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat	Certification of the syste e natural products. This tion and are based on a	ems is performed regul means that the specifi minimum level of qua	arly by the LGA cations given here lity for the		
	comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r	Certification of the syste e natural products. This tion and are based on a more information on ou	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u>	arly by the LGA cations given here lity for the		
	comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant)	arly by the LGA cations given here lity for the <b>malz.com</b> .		
	comprises a HACCP system. ( InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification	Certification of the syste e natural products. This tion and are based on a more information on ou ICATIONS (the values are h Unit	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u>	arly by the LGA cations given here lity for the <b>malz.com</b> . <b>Maximum</b>		
M	comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h Unit %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) <u>Minimum</u>	arly by the LGA cations given here lity for the <b>malz.com</b> .		
Extract	comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis	Certification of the syste e natural products. This tion and are based on a more information on ou ICATIONS (the values are h Unit % %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant)	arly by the LGA cations given here lity for the malz.com. Maximum 5.5		
M Extract Fine-cc	comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis parse difference EBC	Certification of the syste e natural products. This tion and are based on a more information on ou FICATIONS (the values are h Unit % % %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) <u>Minimum</u>	arly by the LGA cations given here lity for the <b>malz.com</b> . Maximum 5.5 3.0		
M Extract Fine-cc Vi	comprises a HACCP system. ( InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis parse difference EBC iscosity (8.6 %)	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h Unit % % % % % mPa.s	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) <u>Minimum</u>	arly by the LGA cations given here lity for the malz.com. Maximum 5.5 3.0 1.95		
M Extract Fine-cc Vi Pr	comprises a HACCP system. C InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis parse difference EBC iscosity (8.6 %) otein, dry basis	Certification of the syste e natural products. This tion and are based on a more information on ou ICATIONS (the values are h Unit % % % % mPa.s %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0	arly by the LGA cations given here lity for the malz.com. Maximum 5.5 3.0 1.95 14.0		
M Extract Fine-cc Vi Pr	comprises a HACCP system. ( InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis parse difference EBC iscosity (8.6 %) otein, dry basis Kolbach index	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h <b>Unit</b> % % % % mPa.s %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 33.0	arly by the LGA cations given here lity for the malz.com. Maximum 5.5 3.0 1.95 14.0 44.0		
M Extract Fine-cc Vi Pr	comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis parse difference EBC iscosity (8.6 %) otein, dry basis Kolbach index Wort color	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h <b>Unit</b> % % % % mPa.s % <b>EBC</b>	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 33.0 3.5	arly by the LGA cations given here lity for the malz.com. Maximum 5.5 3.0 1.95 14.0 44.0 6.0		
M Extract Fine-cc Vi Pr	comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis barse difference EBC iscosity (8.6 %) otein, dry basis Kolbach index Wort color Wort color	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h <b>Unit</b> % % % % mPa.s %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 33.0 3.5 1.8	Aarly by the LGA cations given here lity for the malz.com. Maximum 5.5 3.0 1.95 14.0 44.0 6.0 2.7		
Mi Extract Fine-cc Vi Pr	comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis barse difference EBC iscosity (8.6 %) rotein, dry basis Kolbach index Wort color Wort color Wort pH	Certification of the syste e natural products. This tion and are based on a more information on ou ICATIONS (the values are h Unit % % % % MPa.s % EBC L	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 33.0 3.5	arly by the LGA         cations given here         lity for the         malz.com.         Maximum         5.5         3.0         1.95         14.0         44.0         6.0         2.7         6.1		
Mi Extract Fine-cc Vi Pr	comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis barse difference EBC iscosity (8.6 %) otein, dry basis Kolbach index Wort color Wort color	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h <b>Unit</b> % % % % mPa.s % <b>EBC</b>	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 33.0 3.5 1.8	arly by the LGA         cations given here         lity for the         malz.com.         Maximum         5.5         3.0         1.95         14.0         44.0         6.0         2.7		
Mi Extract Fine-cc Vi Pr	comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis barse difference EBC iscosity (8.6 %) rotein, dry basis Kolbach index Wort color Wort color Wort pH	Certification of the syster e natural products. This tion and are based on a more information on ou ICATIONS (the values are h Unit % % % % % BBC L %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 82.0 33.0 3.5 1.8 5.6	arly by the LGA         cations given here         lity for the         malz.com.         Maximum         5.5         3.0         1.95         14.0         44.0         6.0         2.7         6.1		
Mi Extract Fine-cc Vi Pr H	comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis barse difference EBC iscosity (8.6 %) rotein, dry basis Kolbach index Wort color Wort color Wort pH	Certification of the syste e natural products. This tion and are based on a more information on ou iCATIONS (the values are h Unit % % % % BBC L %	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 33.0 3.5 1.8 5.6 Shelf Life minimum 24	arly by the LGA         cations given here         lity for the         malz.com.         Maximum         5.5         3.0         1.95         14.0         44.0         6.0         2.7         6.1		
M Extract Fine-cc Vi Pr H Gr	comprises a HACCP system. O InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF Specification oisture content fine grind, dry basis barse difference EBC iscosity (8.6 %) rotein, dry basis Kolbach index Wort color Wort color Wort pH ading < 2.2 mm	Certification of the system e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h <b>Unit</b> % % % % <b>EBC</b> L <b>EBC</b> L <b>Certified Quality System</b> ISO 9001:2008	ems is performed regul means that the specifi minimum level of qua r website at <u>www.best</u> arvest dependant) Minimum 82.0 33.0 3.5 1.8 5.6 Shelf Life minimum 24 months ELBERG • GERMANY	Aarly by the LGA cations given here lity for the malz.com. Maximum 5.5 3.0 1.95 14.0 44.0 6.0 2.7 6.1 2.0		

### MALT-INFORMATION BEST WHEAT MALT DARK



THE MALT	BEST Wheat Malt Dark is th					
	to effervescent, amber-col					
	styles. Thanks to the more intensive malting technique, BEST Wheat Malt Dark achieves a fuller, maltier body in the beer combined with richer, luminous colors. The					
	flavor profile is somewhat fruitier and more flowery than a barley malt of a					
	comparable hue, while the foam is improved thanks to fine pores and greater					
	durability					
USE	For dark wheat beers, dark	•	, dark reduced-alcoh	iol and non-		
	alcoholic beers, and many	more.				
RATE	60 % of the grainbill		L : 500.1.00	0 1 /1 100 2 200		
PACKAGING	In bulk, sacks size 25 kg/55 lb lbs	os and 50 kg/110 lbs, sup	ber sacks size 500-1,00	0 kg/1,100-2,200		
SHELF LIFE	At least 24 months under dry	/ conditions (max. 20 °C/	(68 °F, max. 35 % RH).			
SERVICE	Should you need personal as	-		dvise you. Please		
	do not hesitate to contact us	with any questions. Or	find more information	on our website		
	at www.bestmalz.com.					
REMARKS	All of our malts are produced					
	heitsgebot of 1516. We use r					
	compliance with all valid food regulations and legal provisions. Of course, absolute compliance with strict statutory limits relating to pesticides, herbicides, fungicides,					
	mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a					
	regular basis.	0	, ,			
	All processes are conducted a	according to procedures	that are stipulated in	our quality mana-		
		gement system in accordance with the European standard DIN-EN-ISO 9001:2008. This also				
	comprises a HACCP system. Certification of the systems is performed regularly by the LGA					
	InterCert.	Certification of the syste	ms is performed regula	arly by the LGA		
	InterCert. Malting barley and wheat are	Certification of the syste e natural products. This	ms is performed regula means that the specific	arly by the LGA cations given here		
	InterCert. Malting barley and wheat are are subject to seasonal variat	Certification of the syste e natural products. This tion and are based on a	ms is performed regula means that the specific minimum level of quali	arly by the LGA cations given here ity for the		
	InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r	Certification of the syste e natural products. This tion and are based on a more information on ou	ms is performed regula means that the specific minimum level of quali website at <u>www.best</u> i	arly by the LGA cations given here ity for the		
S	InterCert. Malting barley and wheat are are subject to seasonal variat harvested grain. Please find r STANDARD MALT SPECIF	Certification of the syste e natural products. This tion and are based on a more information on ou <b>ICATIONS</b> (the values are h	ms is performed regula means that the specific minimum level of quali website at <u>www.best</u> arvest dependant)	arly by the LGA cations given here ity for the <u>malz.com</u> .		
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