



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 trust-based 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
Base Malts	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
	BZ - VIEN	BEST Vienna Malt	EBC 3.5 - 4.2	Germany	25	In
	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
Specialty Malts	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
	BZ - AROM	BEST Caramel Aromatic Malt	EBC 16 - 23	Germany	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
	BZ - SPCX	BEST Special X	EBC 115 - 150	Germany	25	In
Functional Malts	BZ - SMOK	BEST Smoked Malt	EBC 1.6 - 3.5	Germany	25	In
	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
Other Grains	BZ - SPLT	BEST Spelt Malt	EBC 1.8 - 2.7	Germany	25	In
	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

THE MALT	BEST Heidelberg is made using special, two-row barley variety that tends to create less 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 corresponding crop year, but with a high extract value and very high enzyme activity. BEST Heidelberg complies with the purity guidelines of the German Reinheitsgebot.
USE	Base malt for Pale Ales, Pale Premium Pilsner and Pilsner beers, 'light' beers, as an enzyme-rich and light-colored basis for all beer 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	11.5
Soluble nitrogen	mg/100g	610	750
Kolbach index	%	36.0	43.0
Wort color	EBC		2.9
Wort color	L		1.5
Wort pH		5.7	6.1
Grading > 2,5mm	%	90,0	
Diastatic power	WK	250	
β-Glucan (65°C)			350



BEST PILSEN MALT

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THE MALT	BEST Pilsen Malt is rich in enzymes and has a high extract value. Used either alone or 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 first-class beers of all styles. BEST Pilsen Malt complies with the purity guidelines of the German Reinheitsgebot.
USE	Base malt for all beers, Premium Pilsner and Pilsner beers, Export, Kölsch, Lager, Helles, light beers, and as a base malt for almost all beer 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 lbs
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 at www.bestmalz.com .
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STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	11.5
Soluble nitrogen	mg/100g	610	780
Kolbach index	%	36.0	45.0
Wort color	EBC	3.0	4.9
Wort color	L	1.6	2.3
Wort pH		5.7	6.1
Grading > 2,5mm	%	90.0	
Diastatic power	WK	250	
β-Glucan (65°C)			350



THE MALT	BEST Vienna produces a golden color, excellent foam and a pleasant mouth feel in the 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. BEST Vienna complies with the purity guidelines of the German Reinheitsgebot.
USE	For Export, Märzen, Porter and all other beer 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 lbs
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 at www.bestmalz.com .
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STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%		12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%	37.0	45.0
Wort color	EBC	8.0	10.0
Wort color	L	3.5	4.2
Wort pH		5.6	6.1
Grading > 2,5mm	%	90.0	
Diastatic power	WK	250	
β-Glucan (65°C)			350



THE MALT	BEST Munich intensifies the mouth feel and malty flavor of amber to dark beers in a 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 fermented beers. Due to the generally higher levels of protein in this malt, the higher its concentration in the grain bill, the better the foam of the beers brewed with it. BEST Munich complies with the purity guidelines of the German Reinheitsgebot.
USE	Base malt for all dark beers, Export, Märzen, Alt, wheat beers, Bocks and Brown Ale.
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 lbs
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 at www.bestmalz.com .
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STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.60
Friability	%	78.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%	36.0	47.0
Wort color	EBC	11.0	20.0
Wort color	L	4.6	8.0
Wort pH		5.6	6.1
Grading > 2,5mm	%	90.0	
Diastatic Power	WK	230	
β-Glucan (65°C)			350



BEST MUNICH DARK

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THE MALT	BEST Munich Dark creates intensive, full-flavored beers with a distinctly malty body and a luminous, dark color. The special malting process results in a high degree of solubility without losing the positive sensory qualities of the malt. Used in a high 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 at lower temperatures. BEST Munich Dark complies with the purity guidelines of the German Reinheitsgebot.
USE	Base malt for all dark beers, Märzen, Alt, Bock beer, Brown Ale and all other dark beer 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.60
Friability	%	78.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%		47.0
Wort color	EBC	21	35
Wort color	L	8.4	13.7
Wort pH		5.4	5.9
Grading > 2,5mm	%	90.0	
Diastatic Power	WK	230	
β-Glucan (65°C)			350



BEST MELANOIDIN

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THE MALT	BEST Melanoidin has even more aroma and flavor-enhancing Maillard reactions than BEST Melanoidin Light, thanks to the more intensive malting process. As a result, this malt is an excellent basis for all especially strong, dry and full-bodied, dark red to chestnut-colored beers. The fruity aromas are also more pronounced than in BEST Melanoidin Light with hints of dried fruit. BEST Melanoidin complies with the purity guidelines of the German Reinheitsgebot.
USE	For dark and rust-colored beers, Alt, Märzen, Bock beer, wheat beer and all other beer styles.
RATE	50 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	75.0	
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	



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BEST CARAMEL® PILS

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THE MALT	BEST Caramel® Pils is the palest of all BEST Caramel® malts. It is therefore especially suited to giving the beer more mouth feel without intensifying its color. BEST Caramel® Pils produces a sweet flavor in the beer that is reminiscent of honey, as the sugar-like caramel compounds contained in the malt can no longer be fermented by the yeast. Likewise, these products can lead to an improvement in the foam and greater flavor stability. BEST Caramel® Pils complies with the purity guidelines of the German Reinheitsgebot.
USE	For Pilsner, Helles, Lager, Kölsch, Export, wheat beer, light beers, reduced-alcohol beer, all pale beer styles.
RATE	50 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
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



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BEST CARAMEL® HELL

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THE MALT	BEST Caramel® Hell reinforces the typical “caramely” malt aroma of the 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 of the beer are also improved. As with BEST Caramel® Pils, only the best two-row summer barley varieties are used together with our gentle BEST caramelization technique to make this outstanding specialty malt. BEST Caramel® Hell complies with the purity guidelines of the German Reinheitsgebot.
USE	For Helles, Märzen, wheat beers, light beers, reduced-alcohol and non-alcoholic beers, all golden to amber-colored beer styles.
RATE	50 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	20	40
Wort color	L	8.0	16
Wort pH		5.0	5.8



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BEST CARAMEL® AROMATIC

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THE MALT	BEST Caramel® Aromatic gives beer an increasingly strong, malty and “caramely” flavor, as well as a correspondingly darker color. Its sensory profile ranges from honey with a light cream toffee note to a dark, strong caramel with hints of almond and nut. The malt has excellent processing properties and can make up a large percentage of the grain bill. It also has a positive impact on the foam. BEST Caramel® Aromatic complies with the purity guidelines of the German Reinheitsgebot.
USE	For wheat beers, Bocks, Alt, Porter, Amber and darker beer styles.
RATE	50 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	41	60
Wort color	L	16	23
Wort pH		5.0	5.8



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BEST CARAMEL® AROMATIC

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THE MALT	BEST Caramel® Aromatic gives beer an increasingly strong, malty and “caramely” flavor, as well as a correspondingly darker color. Its sensory profile ranges from honey with a light cream toffee note to a dark, strong caramel with hints of almond and nut. The malt has excellent processing properties and can make up a large percentage of the grain bill. It also has a positive impact on the foam. BEST Caramel® Aromatic complies with the purity guidelines of the German Reinheitsgebot.
USE	For wheat beers, Bocks, Alt, Porter, Amber and darker beer styles.
RATE	50 % 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 lbs
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 at www.bestmalz.com .
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STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	41	60
Wort color	L	16	23
Wort pH		5.0	5.8



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BEST CARAMEL® AROMATIC

BESTMALZ

THE MALT	BEST Caramel® Aromatic gives beer an increasingly strong, malty and “caramely” flavor, as well as a correspondingly darker color. Its sensory profile ranges from honey with a light cream toffee note to a dark, strong caramel with hints of almond and nut. The malt has excellent processing properties and can make up a large percentage of the grain bill. It also has a positive impact on the foam. BEST Caramel® Aromatic complies with the purity guidelines of the German Reinheitsgebot.
USE	For wheat beers, Bocks, Alt, Porter, Amber and darker beer styles.
RATE	50 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	41	60
Wort color	L	16	23
Wort pH		5.0	5.8



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BEST CARAMEL® MUNICH I

BESTMALZ

THE MALT	BEST Caramel® Munich I is the palest of the BEST Caramel® Munich malts. The stronger the color, the more the malty flavor shifts from tasting sweet and caramely to become nuttier, reminiscent of almonds and slightly toasted like bread crusts. BEST Caramel® Munich malts can be used to produce wonderfully rich, dark colors in the beer, even if they make up a low percentage of the grain bill. Our unique BEST caramelization technique also achieves an exceptionally consistent degree of caramelization in the grain, making it easier to process during brewing and creating a pleasant flavor in the finished beer. BEST Caramel® Munich I complies with the purity guidelines of the German Reinheitsgebot.
USE	For Alt, Märzen, wheat beers, Bock beer and all dark beer styles.
RATE	50 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	81	100
Wort color	L	31	38
Wort pH		5.0	5.8



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BEST CARAMEL® MUNICH III

BESTMALZ

THE MALT	BEST Caramel® Munich III is the darkest caramel malt in the BEST Caramel® Munich range. Even when used in smaller amounts in the grain bill, this malt can produce beers with a strong, dark color. Also it can be used for making all kinds of dark, special beers, where a full, round mouth feel that is reticent of toast and bread crust is required. The pleasant, roasted flavor components of the malt are distinctly perceptible in the beer, depending on the amount used in the grain bill. BEST Caramel® Munich III complies with the purity guidelines of the German Reinheitsgebot.
USE	For Märzen, wheat beers, Bock and all beer styles with a strong, dark color.
RATE	40 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	131	200
Wort color	L	50	76
Wort pH		5.0	5.8



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THE MALT	BEST Red X® is a malt that has become synonymous with red-tinted beers. As it can be used at 100% of the grain bill, there is no need to add any other malt. Thanks to its exceptional process reliability and optimal processability, BEST Red X® 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® complies with the purity guidelines of the German Reinheitsgebot.
USE	Base malt for all red and red-tinted beers, amber-colored beers, red-tinted wheat beers, red-tinted Alt, Red Ales, dark beer with a red tinge and many others.
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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	79.0	
Friability	%	76.0	
Glassiness	%		2.5
Protein, dry basis	%		12.0
Soluble nitrogen	mg/100g		750
Wort color	EBC	28	32
Wort color	L	11	13
Wort pH		5.4	6.1
Diastatic Power	WK	200	



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THE MALT	BEST Special X® is a dark caramel malt that has been roasted only for a short time. As a result, it develops a very intensive, exceptional flavor profile. Adding max. 20% to the grain bill leads to a luminous, chestnut red to chestnut brown color in a 12°P beer. Even when used in smaller amounts, the malt is ideally suited to supporting the overall body of dark beers, giving them a more diverse and interesting taste. BEST Special X® 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® complies with the purity guidelines of the German Reinheitsgebot.
USE	For Alt, Bocks, Schwarzbier, malt beers, Belgian styles like Abbey and Trappist beer, British styles like Amber beers, Dark Ales, Porters and Stouts, and as an ingredient for all craft beers.
RATE	20 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Wort color	EBC	300	400
Wort color	L	115	150
Wort pH			5.8



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THE MALT	BEST Smoked is prepared over beech wood from the Franconian Jura Mountains and gives the beer a characteristic flavor reminiscent of smoked ham and bonfires. The malt is ideally suited to making both beer and whisky. The intensity of the smoked flavor depends to a large extent on the amount of malt used. We recommend 10% of the grain bill for a first application, increasing it to up to 100% depending on your preference. However, you should take into account that the overall smoky flavor usually only unfolds once the beer has been fermented and stored. BEST Smoked complies with the purity guidelines of the German Reinheitsgebot.
USE	Base malt for all beers with a smoky note as well as for Lager, wheat beers, Porter, Bocks and distillates (whisky).
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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		5.5
Extract fine grind, dry basis	%	77.0	
Fine-coarse difference EBC	%		2.5
Protein, dry basis	%	9.5	13.0
Wort color	EBC	3.0	8.0
Wort color	L	1.6	3.5
Wort pH	EH	5.6	6.1
Diastatic power	WK	250	



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BEST ACIDULATED MALT

BESTMALZ

THE MALT	BEST Acidulated Malt is used to optimize the pH in the mash when the water used for brewing is suboptimal. This leads to an increase in enzyme activity in the mash and thus a higher yield and improved flavor stability. The malt also produces a lighter color 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 reduced as the improved starch conversion results in more buffer substances being formed. BEST Acidulated Malt complies with the purity guidelines of the German Reinheitsgebot.
USE	For all beer styles for optimizing the pH levels in the mash.
RATE	5 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		8.0
Extract fine grind, dry basis	%	76.0	
Protein, dry basis	%		12.0
Wort color	EBC	3.0	8.0
Wort color	L	1.6	2.7
Wort pH		3.5	4.5
Acidity	%	40	50



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BEST CHIT MALT

BESTMALZ

THE MALT	BEST Chit Malt is used occasionally or consistently in the mashing process, making it unique among special malts. This barely dissolved barley malt is characterized by a very high level of high-molecular protein compared to a Pilsen malt, making it more suitable for compensating strongly dissolved malts and improving the foam. The malt has a particularly high level of inherent starter enzymes, which contribute significantly to improving the conversion of starch, thus increasing the yield. Thanks to its pale color, BEST Chit Malt does not add color to the beer. BEST Chit Malt complies with the purity guidelines of the German Reinheitsgebot.
USE	For all beer styles to optimize foam stability.
RATE	15 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	50.0	
Protein, dry basis	%		12.0
Kolbach index	%		34.0
Wort color	EBC	2.0	3.0
Wort color	L	1.2	1.6
Diastatic Power	WK	250	



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BEST SPELT MALT

BESTMALZ

THE MALT	BEST Spelt Malt is used to make typical, strongly top-fermented spelt beers. Spelt is an 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 Spelt Malt is a unique specialty.
USE	For all spelt beers, other top-fermented beers, multi-grain beers, wheat beers, and for improving the stability of the foam and cloudiness.
RATE	60 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		3.0
Viscosity (8.6 %)	mPa.s		1.95
Protein, dry basis	%		14.0
Kolbach index	%	33.0	44.0
Wort color	EBC	3.5	6.0
Wort color	L	1.8	2.7
Wort pH		5.6	6.1
Grading < 2.2 mm	%		2.0



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BEST WHEAT MALT DARK

BESTMALZ

THE MALT	BEST Wheat Malt Dark is the dark or “Munich” variant of BEST Wheat Malt. It is suited to effervescent, amber-colored and dark wheat beers as well as top-fermented beer 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 top-fermented beers, dark reduced-alcohol and non-alcoholic beers, and many more.
RATE	60 % 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 lbs
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 at www.bestmalz.com .
REMARKS	<p>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.</p> <p>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.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8.6 %)	mPa.s		1.95
Protein, dry basis	%		14.0
Soluble nitrogen	mg/100g	680	850
Kolbach index	%	37.0	47.0
Wort color	EBC	16	20
Wort color	L	6.5	8.0
Wort pH		5.6	6.1
Grading < 2.2 mm	%		2.0
Diastatic Power	WK	250	

