



BESTMALZ

FOR THE BEST BEER

Product Specification

BEST Wheat Malt

Crop: 2022

BEST Wheat Malt is the base malt for all wheat beer varieties. It ensures tangy freshness and the typical top-fermented wheat beer taste. It is produced exclusively from high-quality brewing wheat. Compared to BEST Pilsen Malt, the wheat malt has a higher protein content and is therefore suitable for increasing the full-bodiedness and improving the foam in top-fermented beer specialties.

Flavor: Passion fruit, clove

The below mentioned figures are subject to harvest-specific variations. All analysis are performed by independent, certified laboratories according to MEBAK „Brew-Technical Analysis Methods“.

Parameter	Minimum	Maximum	Unit
Moisture content		5.5	%
Extract (dry substance)	82.0		%
Fine-coarse difference (EBC)		2.5	%
Viscosity (8,6%)		1.99	mPas
Protein, dry basis		13.5	%
Soluble nitrogen	680	850	mg/100g
Kolbach index	36.0	46.0	%
Wort color	3.5 / 1.8	6.0 / 2.7	EBC / L
Wort pH	5.6	6.1	
Grading < 2,2mm		2.0	%
Diastatic Power	250		WK

Raw material:	Wheat
Raw material source:	Germany
Ingredients:	Wheat, water
Recommended:	Brewery, food industry
For breweries:	60% of the grainbill All kind of wheat beers or other top-fermented beer-styles.
For food industry:	As requested
Shipping units:	25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk
Shelf life:	Under dry (< 35 RH %) clean storage conditions, within a temperature range of < 20° C (68° F), our products have a minimum shelf life of 24 months.

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Note:

All raw materials are being tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

BESTMALZ products are being tested regularly for N-Nitrosodimethylamine (NDMA). The nitrosamine content of BESTMALZ products is below allowable thresholds.

All BESTMALZ products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, 18/2001 and 50/2000, they are not radiated and do not contain any genetically modified raw materials, ingredients or additives.

All BESTMALZ products and packing materials are manufactured in strict conformity with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

All BESTMALZ products are fully traceable according to the guideline EC/178/2002 from barley cultivation up to malt delivery.

Further properties:

- Parameters:
 - o Plant impurities / foreign grain : max. 1 %
 - o Foreign matter (metal / glass) : absence
 - o No plant particles : max. 0,1 %
- Mycotoxins:
 - o Aflatoxin B1 : max. 2 µg / kg
 - o Aflatoxin B1+B2+G1+G2 : max. 4 µg / kg
 - o Ochratoxin : max. 3 µg / kg
 - o Zearalenone : max. 100 µg / kg
 - o Deoxynivalenol (DON) : max. 750 µg / kg
- Heavy metals:
 - o Lead : max. 0,2 mg / kg
 - o Cadmium : max. 0,05 mg / kg
- The product is ionization and radiation free

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Dirk Schneider
Head of Quality Management