

<b>THE MALT</b>	<b>BEST Spelt Malt</b> is used for producing full-bodied, top-fermented 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 the medieval pioneers of today's health movement. German nun, Hildegard von Bingen, born in the year 1098 is famous for using spelt in her recipes. Likewise, spelt beer, is considered highly digestible and conducive to good health. This malt improves foam stability. It can also have other positive effects in the brewing process.
<b>USE</b>	For spelt beer, top-fermented beers, multi-grain beers, wheat beer
<b>RATE</b>	60 % of the grainbill
<b>PACKAGING</b>	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
<b>SHELF LIFE</b>	At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH).
<b>SERVICE</b>	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 <a href="http://www.bestmalz.com">www.bestmalz.com</a> .
<b>REMARKS</b>	<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 <a href="http://www.bestmalz.com">www.bestmalz.com</a>.</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	%	36,0	44,0
<b>Wort color</b>	<b>EBC</b>	<b>3,5</b>	<b>6,0</b>
<b>Wort color</b>	<b>L</b>	<b>1,9</b>	<b>2,8</b>
Wort pH		5,60	6,10
Grading < 2.2 mm	%		2,0


**BESTMALZ AG • P.O. BOX 10 43 20 • D-69033 HEIDELBERG • GERMANY**
**T +49 (0)62 21 - 64 66-0 • F +49 (0)62 21 - 64 66-99 • INFO@BESTMALZ.DE • WWW.BESTMALZ.COM**