

BEST WHEAT MALT

BESTMALZ

THE MALT	BEST Wheat Malt emphasizes the effervescent freshness and the typical top-fermented flavor of wheat beer. It is produced from high quality brewing wheat. Malting processes adapted to the raw material highlight the particular qualities of this malt.
USE	For top-fermented beers, light beer, Kölsch, ale, reduced alcohol and non-alcoholic beers
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	%	36,0	44,0
Wort color	EBC	3,5	6,0
Wort color	L	1,8	2,7
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