



## Product Specification

**BEST Organic Wheat Malt**

**Crop: 2018**

Produced from quality wheat, BEST Wheat Malt is a light, not roasted, wheat malt. Using our unique process, BESTMALZ uses carefully selected grains before malting them. This malt emphasizes the effervescent freshness and the typical top-fermented flavor of wheat beer. Good process ability. Flavor: Grapefruit, Fresh, Fruity, Clove

The following values 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 Brewery:** Up to 60%  
All kind of wheat beers or other top-fermented beer-styles

**For Food Industry:** As required

**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.