



BESTMALZ

FOR THE BEST BEER

BEST Malt

For The Best Beer





WALLERTHEIM
PRODUCTION / LOGISTICS



KREIMBACH-KAULBACH
PRODUCTION



HEIDELBERG
HEADQUARTERS



BESTMALZ PROFILE

Palatia Malz GmbH is a traditional German family business which sells its products under the brand name BESTMALZ in Germany and abroad. The company was established as a flour mill in 1899. Five years later, the mill was converted to a malting house.

Eversince, the family-owned malting business has produced top-grade products from barley and other grains that have gained recognition and respect in the company's markets at home and abroad.

LOCATED IN THE MIDST OF NATURE

The company's main production facility in Kreimbach-Kaulbach near Kaiserslautern was joined in the 1980s by a second malt house in Wallertheim near Mainz. The company has its headquarters in Heidelberg. Set at the heart of the best regions for cultivating malting barley in Germany, the two production plants currently process almost 90,000 tons of barley and other grains.

OUR PRODUCTS

Our product range encompasses more than 50 different base and specialty malts.

Careful moisture control, sufficient time for germination, slow kilning and extremely gentle roasting: These are the features of state-of-the-art, modern malt production at BESTMALZ.

RELIABLE AND SUSTAINABLE PRODUCTION

We monitor our certified production processes and strive to ensure resource-efficient energy and environmental management. We continuously enhance our process-related quality assurance and our in-house documentation systems as a matter of course.

OUR PHILOSOPHY

As a mid-sized family-owned company, we take a long-term view to our business operations and planning, reinvesting a large portion of our profits back into the company and conducting research and product development systematically as part of the business' future growth. We aim to offer our customers in Germany and abroad the very BEST quality – that is our guiding principle in everything we do!



BESTMALZ QUALITY

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.

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BESTMALZ

BASE MALTS

Base malts · Specialty malts · Craft malts · Roasted malts · Functional malts · Other grains



These malts are the basics: From our extremely pale BEST Heidelberg to dark BEST Melanoidin, we offer a wide range of base malts for diverse beers. They can be used at 100 % of the grain bill and many of them are available in organic quality. Like all of our malts, they are malted slowly and dried gently, ensuring that they are rich in enzymes and possess outstanding processing properties. We use locally grown raw materials combined with careful processing to provide the ideal foundation for outstanding beers.



BEST HEIDELBERG



LEMON GRASS



GRAIN CRISPY*

Base malt for all light beers such as premium pilsner, Märzen and light beers.

SPECIFICATION		MIN	MAX
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
	L		1.5
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

BEST Heidelberg is a malt made from special, two-row malting barley varieties that are less prone to coloring during the malting process. BEST Heidelberg is particularly suitable for the production of especially light beers. The protein content of the malt is usually somewhat lower than that of a classic Pilsener malt from the corresponding harvest, but it has high extract values and very active enzymes.

UP TO **100 %**

EBC **up to 2.9**

* Malt type aroma / taste

Base malts · Specialty malts · Craft malts · Roasted malts · Functional malts · Other grains



BEST PILSEN MALT



GRAIN CRISPY

Base malt for all beers, Premium Pilsener and Pilsener beers, Export, Kölsch, Lager, Helles, light beers, base malt for almost all specialty beers.

SPECIFICATION		MIN	MAX
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
	L	1.6	2.3
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

The enzyme-strong and extract-rich BEST Pilsen Malt is the base malt, alone or combined, for all kinds of exceptional and great-tasting beers. Even with high special malt contents in the bulk, this malt provides the ideal basis for optimum processing in production and, as a result, the basis for the best top-quality beers of all kinds. BEST Pilsen Malt can be produced from winter malting barley on request.

UP TO

100 %

EBC

3.0 - 4.9



BEST PALE ALE



GRAIN



MALT

For Pale Ale, Kölsch, Pilsener beers as well as all other specialty beers.

SPECIFICATION		MIN	MAX
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	5.0	7.0
	L	2.3	3.1
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

BEST Pale Ale is ideally suited as a base for numerous variants of Anglo-Saxon ales and many other beers where a fuller golden color and a tangier, but also fuller-bodied taste are desired.

UPTO

100 %

EBC

5.0 - 7.0



BEST VIENNA



MALT



HONEY

For Export, Märzen, Porter as well as all other specialty beers.

SPECIFICATION		MIN	MAX
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
	L	3.5	4.2
Wort pH		5.6	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

The use of BEST Wiener results in a full golden beer color, excellent foaming and a pleasant, full-bodied taste in the final beer. Unlike BEST Heidelberg, this malt uses two-row malting barley varieties that form more coloring substances during the malting process. The protein content is slightly higher than in a Pilsen malt from the same harvest, with comparable enzyme content and high extract values.

UPTO

100 %

EBC

8.0 - 10.0



BEST MUNICH



MALT



BREAD

Base malt for all dark beers, Export, Märzen, Alt, wheat beers, Bock and Starkbier.

SPECIFICATION		MIN	MAX
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	20
	L	4.6	8.0
Wort pH		5.6	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	230.0	
β-Glucan (65 °C)			350.0

BEST Munich pleasantly enhances the full-bodied, malty taste in amber-colored to dark beers. Even with low grain bill proportions, a typical malty note is achieved in the beer. BEST Munich is thus perfectly suited for adding more body to beers with very high fermentation levels. Due to the generally higher protein content, the foam values of the beers brewed with it also improve with increasing grain bill proportion.

UP TO

100 %

EBC

11 - 20



BEST MUNICH DARK



MALT



HONEY

Base malt for all dark beers, Märzen, Alt, Bock, Starkbier
as well as all other dark specialty beers.

SPECIFICATION		MIN	MAX
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
	L	8.4	13.7
Wort pH		5.4	5.9
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	230.0	
β-Glucan (65 °C)			350.0

BEST Munich Dark yields intense, full-bodied beers with a pronounced malty body and a bright dark color. The special malting process results in high degrees of solution without loss of the positive sensory properties of the malt. The enzyme-rich malt can also be processed in high grain bill proportions without any problems and without compromises, mostly by reducing the mashing work in the lower temperature range.

UP TO

100 %

EBC

21 - 35



BEST MELANOIDIN LIGHT



MALT



BLACKBERRY



PLUM

For dark and russet beers, Alt, Märzen, Bock, wheat beers as well as many other specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	40	60
	L	16	23
Wort pH		5.0	5.8
Grading > 2,5 mm	%	90.0	

BEST Melanoidin Light is a malt characterized by a high content of dextrins and aroma- and color-intensive Maillard compounds, the so-called melanoidins. In addition to a russet color, these impart a special flavor and a dry, full-bodied character to the beer. Melanoidins can have a positive effect on the shelf life of the beer. Since the malt contains a high proportion of enzymes, high grain bill proportions can also be used without any problems.

UP TO

70 %

EBC

40 - 60



BEST MELANOIDIN



BLACKBERRY



CHERRY

For dark and russet beers, Alt, Märzen, Bock, wheat beers and all other specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	61	80
	L	23	31
Wort pH		5.0	5.8
Grading > 2,5 mm	%	90.0	

Compared to BEST Melanoidin Light, BEST Melanoidin contains significantly more dextrans as well as aroma- and color-producing melanoidin compounds formed in a more intensive malting process. The malt is thus an excellent basis for particularly strong, dry-full-bodied and dark to chestnut-red beers. The fruity aromas, which are reminiscent of dried fruit, are also more pronounced than in BEST Melanoidin Light.

UP TO

50 %

EBC

61 - 80



BESTMALZ SPECIALTY MALTS

Base malts · **Specialty malts** · Craft malts · Roasted malts · Functional malts · Other grains



Brewers who like to experiment need a special kind of malt. Our range also includes malts with distinctive flavors for beers that are in a league of their own. As with all BEST malts, the magical combination of color, aroma, ingredients and processing characteristics is harmonious. Carefully developed and patiently malted, they will give your beer creations an individual, handcrafted touch. Whether you prefer a pale beer or a Porter, BEST specialty malts will do the job.



BEST CARAMEL® PILS



HONEY



FIG

For Pilsner, Lager, Kölsch, Export, wheat beers, light beers, reduced-alcohol beers, all light specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	3.0	7.0
	L	1.6	3.1
Wort pH		5.0	5.8

BEST Caramel® Pils is the lightest of all BEST Caramel® malts and is therefore particularly suitable for providing beers with more full-bodiedness without intensifying their color. Sensorically, the use of BEST Caramel® Pils leads to a sweet taste component in the beer reminiscent of honey, as the sugar-like caramel compounds contained can no longer be fermented by the yeast. The product can also lead to an improvement in foam retention and longer flavor stability.

UP TO

50 %

EBC

3.0 - 7.0



BEST CARAMEL® HELL



HONEY



CARAMEL/TOFFEE

For Helles, Märzen, wheat beers, light beers, reduced-alcohol and non-alcoholic beers, all golden to amber specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	20	40
	L	8.0	16
Wort pH		5.0	5.8

BEST Caramel® Hell intensifies the typical caramel malt aroma of the beer and leads to a full-bodiedness reminiscent of honey and cream caramel. The beer color shifts toward golden yellow to amber, depending on the proportion in the grain bill. Foam and flavor stability are also increased. The gentle caramelization process is the basis for this outstanding specialty malt.

UPTO

50 %

EBC

20 - 40



BEST CARAMEL® AROMATIC



CARAMEL/TOFFEE



BISCUIT

For wheat beers, Bock, Alt, Porter, amber and darker specialty beers.

SPECIFICATION

MIN MAX

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

BEST Caramel® Aroma brings increasingly strong malty aromatic and caramel flavor notes into the beer, which also lead to a darker beer color. The sensory profile shifts towards dark, strong caramel with light almond and nutty notes. The malt is still excellent to process, so that high proportions can be used in the grain bill. In addition, it has a positive effect on the foam.

UP TO

50 %

EBC

41 - 60



BEST CARAMEL® AMBER



DATES



BISCUIT

For Märzen, wheat beers, Bock, Amber Ale, Amber Lager, amber and dark specialty beers.

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	61	80
	L	23	31
Wort pH		5.0	5.8

BEST Caramel® Amber is suitable for all strong, full-bodied and aroma-intensive beers where a lot of malt body is desired in the drink. Compared to lighter caramel malts, BEST Caramel® Amber is characterized by strong notes of dates and cookies.

UP TO

50 %

EBC

61 - 80



BEST CARAMEL® MUNICH I



DATES



ALMONDS

For Altbier, Märzen, wheat beers, Bock and all dark specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	81	100
	L	31	38
Wort pH		5.0	5.8

BEST Caramel® Munich I is the lightest caramel malt in the BEST Caramel® Munich line. The malt aroma changes with increasing color depth of the products noticeably from caramel-sweetish towards nutty and reminiscent of almonds as well as slightly toasted bread crust. With the BEST Caramel® Munich line, rich and dark colors can be produced in the beer even with low proportions in the grain bill. Due to the special caramelization process, a very uniform caramel formation in the grain is achieved. This facilitates the brewing process and contributes to a pleasant aroma profile of the resulting beers.

UPTO

50 %

EBC

81 - 100



BEST CARAMEL® MUNICH II



ROASTED
ALMONDS



BREAD

For Märzen, wheat beers, Bock as well as all dark specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	110	130
	L	42	49
Wort pH		5.0	5.8

BEST Caramel® Munich II marks the center of the BEST Caramel® Munich line in terms of color. In addition to the darker color, the aroma components reminiscent of almond and bread crust also increase. Subtle toasty notes complement the profile. Due to the special caramelization process, a very uniform caramel formation in the grain is achieved. This facilitates the brewing process and contributes to a pleasant aroma profile of the resulting beers.

UP TO

50 %

EBC

110 - 130



BEST CARAMEL® MUNICH III



ROASTED
ALMONDS



ROASTED
BREAD

For Märzen, wheat beers, Bock and all strong dark specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	131	200
	L	50	76
Wort pH		5.0	5.8

BEST Caramel® Munich III is the darkest caramel malt from the BEST Caramel® Munich line. With this malt, even with low proportions on the grain bill, it is possible to brew strong dark beers and all types of dark specialty beers where value is placed on a full, round taste reminiscent of bread crust. The pleasantly toasty aroma components stand out clearly depending on the grain bill proportion. Due to the special caramelization process, a very uniform caramel formation in the grain is achieved. This facilitates the brewing process and contributes to a pleasant aroma profile of the resulting beers.

UP TO

40 %

EBC

131 - 200



BEST CARAMEL® WHEAT MALT



ALMONDS



BISCUIT

For amber-colored and dark beers, ales, Belgian beers and wheat beers.

SPECIFICATION		MIN	MAX
Moisture content	%		5.5
Extract fine grind, dry basis	%	69.0	
Protein, dry basis	%		12.9
Wort color	EBC	80	150
	L	31	55
Wort pH		5.0	5.8

BEST Caramel® 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.

UP TO

30 %

EBC

80 - 150



BEST CARAMEL® RYE MALT



BREAD



BISCUIT

For multigrain and top-fermented beers as well as rye IPA.

SPECIFICATION		MIN	MAX
Moisture content	%		5.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		13.5
Wort color	EBC	100	380
	L	38	143
Wort pH		5.0	5.8

BEST Caramel® Rye Malt imparts an incomparable structure, a velvety soft mouthfeel and a special complexity to the beer. The aromas are strongly reminiscent of bread crumbs. Due to the lack of husks and the high proportion of mucilage (pentosans), a grain bill proportion above 50% is not recommended, otherwise lautering problems may occur.

UP TO

15 %

EBC

100 - 380





BESTMALZ CRAFT MALTS

Base malts · Specialty malts · **Craft malts** · Roasted malts · Functional malts · Other grains



Developed by brewers for brewers: Our two craft malts BEST Red X[®] and BEST Special X[®] offer considerable potential for craft beer with lots of flavor, color and taste. At the same time, they are easy to use and produce reliable results. BEST craft malts can be relied on to help you implement your ideas.



BEST RED X®



PASSION FRUIT



SHERRY

For all reddish beers, ales, Alt, Dunkel and wheat beers.

SPECIFICATION		MIN	MAX
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
	L	11	13
Wort pH		5.4	6.1
Diastatic Power	WK	200.0	

BEST Red X® has become synonymous with beers with a reddish color. It can be used 100% of the grain bill and is thus ready for use without the addition of further malts. BEST Red X® ensures, with the highest possible process reliability and optimum processability, that reproducibly bright beers with intense red colors can be brewed. The malt was designed for a P12 beer. For stronger beers, due to the higher original wort content, some BEST Pilsener malt should be added proportionally to the bulk to get back into the red range.

UPTO

100 %

EBC

28 - 32



BEST SPECIAL X[®]



DRIED FRUIT



CHOCOLATE

For Altbier, Bock, Schwarzbier, Malzbier, Belgian beers such as Abbey and Trappist beers, English beers such as Amber beer, dark ales, Porters and Stouts, and as an ingredient for all craft beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Wort color	EBC	300	400
	L	115	150
Wort pH			5.8

BEST Special X[®] is a dark caramel malt that has undergone a short roasting. This develops a very intense, extraordinary flavor profile. At a maximum usage rate of 20%, a bright chestnut red to chestnut brown color is achieved in a P12 beer. Even in low grain bill proportions, the malt is excellent for supporting the overall body of dark beers and makes the taste experience more complex and interesting.

UP TO

20 %

EBC

300 - 400



BESTMALZ

ROASTED MALTS



Not only for dark beers: BEST roasted malts guarantee a distinct beer color and exciting toasted flavors. As these malts are produced in smaller batches, the colors and flavors can be adjusted more specifically. The gentle roasting process reduces the astringent bitter flavor of dark beers. Intensive chocolate to espresso notes give your beers a unique character.



BEST BISCUIT



For all specialty beers, Belgian Abbey beers, Porters, English and dark ales.

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.5
Wort color	EBC	45	55
	L	17.4	21.2

BEST Biscuit is the lightest roasted malt from the BEST roasted malt line. It gives the beer an intense sweet malt aroma reminiscent of freshly baked bread and cookies. It combines light roasted aromas with a light color. This golden glow goes perfectly with a variety of beers and gives them that special touch.

UP TO

20 %

EBC

45 - 55



BEST CHOCOLATE



CHOCOLATE

For all beers to intensify color, for Schwarzbiere, Bock, Alt, Starkbiere, Porter, Braunbiere, Stouts, Brown Ales and all other dark to black beer specialties with mild roast or coffee notes.

SPECIFICATION		MIN MAX	
Moisture content	%		4,5
Extract fine grind, dry basis	%	75.0	
Wort color	EBC*	800	1,000
	L	300	380

* deviation $\pm 10\%$

BEST Chocolate provides an ideal gateway to the world of brewing with roasted malts. Due to the gentle roasting process, noticeably bitter flavors are largely avoided, which can also be demonstrated by the comparatively very low pyrazine levels. This means that BEST Chocolate can also be used to brew very pleasant dark to black beers with malt bill percentages of up to 10%, without these beers developing a bitter astringency. The foam of the beer remains light.

UP TO

10 %

EBC

800 - 1,000



BEST BLACK MALT



CACAO



COFFEE

For all beers for color intensification, for Schwarzbier, Bock, Alt, Starkbier, Porter and all other very dark to black specialty beers with roasted or coffee notes.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	65.0	
Wort color	EBC*	1,100	1,200
	L	415	450

* deviation $\pm 10\%$

BEST Black Malt is roasted more intensively than BEST Chocolate and is ideally suited for very dark to black beers that should have a pleasant roasted note. Depending on the amount used, flavor profiles of bitter chocolate and mild to strong coffee are achieved in the beer. Despite the more intensive roasting process, the gentle method avoids astringent, unpleasantly bitter flavor notes. This is reflected in comparatively low pyrazine levels. The foam also remains consistently bright.

UP TO

5 %

EBC

1,100 - 1,200



BEST BLACK MALT eXtra



ESPRESSO



COFFEE

For all beers for color intensification, for Schwarzbier, Bock, Alt, Starkbier, Porter as well as all other very dark to deep black specialty beers with intense roasted notes.

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	65.0	
Wort color	EBC*	1,300	1,400
	L	490	529

* deviation $\pm 10\%$

BEST Black Malt eXtra is the darkest malt from the BEST roasted malt line. The intensive roasting process produces color and aroma components that impart a black to jet-black color and a note of black coffee or strong espresso to the beer, depending on the amount used. Despite the use of BEST Black Malt eXtra, the beer foam will remain light.

UPTO

5 %

EBC

1,300 - 1,400



BESTMALZ FUNCTIONAL MALTS

Base malts · Specialty malts · Craft malts · Roasted malts · **Functional malts** · Other grains



Thanks to their chemical and physical properties, our functional malts and grains change the composition of the wort, and thus the taste, texture and foam of your beer creations. For example, BEST Chit Malt improves the foam of the beer, and BEST Acidulated Malt alters the pH value in the mash.



BEST ROASTED BARLEY



ESPRESSO



COFFEE

Indispensable for typical Irish and Scottish stout beers and for intensifying the color and aroma of dark ales, porters and dark beers.

SPECIFICATION		MIN	MAX
Moisture content	%		5.5
Wort color	EBC	1,200	1,400
	L	450	529
Congress mash		5.6	6.1

BEST Roasted Barley bestows the beer with a characteristically dark depth of color. Depending on the grain bill proportion, it complements the flavor profile of the beer with intense roasted notes and bitter aromas reminiscent of strong black coffee or Italian espresso. The foam stability of the beer is also significantly improved. The barley is roasted directly without malting. Therefore, its use for beer production does not comply with the German Purity Law.

UP TO

5 %

EBC

1,200 - 1,400



BEST CHIT MALT



EFFERVESCENCE

For all beers to optimize foam stability.

SPECIFICATION		MIN	MAX
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
	L	1.2	1.6
Diastatic Power	WK	250.0	

BEST Chit Malt is used as a speciality among the functional malts either temporarily or continuously in the mashing process. The slightly dissolved barley malt contains a lot of high-molecular protein compared to a pilsner malt. It is therefore suitable for compensating for very highly dissolved malts and for improving foam. The malt has a particularly large number of so-called inherent starter enzymes. These improve the substance conversion in the starch and thus increase the yield. BEST Chit Malt does not affect the color of the beer.

UP TO

15 %

EBC

2.0 - 3.0



BEST ACIDULATED MALT



For all beers to optimize the pH in the mash.

SPECIFICATION		MIN MAX	
Moisture content	%		8.0
Extract fine grind, dry basis	%	76.0	
Protein, dry basis	%		12.0
Wort color	EBC	3.0	8.0
	L	1.6	3.5
Wort pH		3.5	4.5
Acidity	%	40	50

BEST Acidulated Malt is used to optimize the pH value in the mash when the brewing water is not entirely optimal. This leads to higher enzyme activity in the mash and thus to a higher yield as well as better flavor stability. The colors of the worts become brighter and the aroma of the beer more balanced. The amount used and its effect on the pH shift in the mash should be determined by preliminary tests. The pH value of the wort and beer is not usually reduced, as more buffer substances are also formed as a result of the improved mass transfer.

UP TO

5 %

EBC

3.0 - 8.0



BEST SMOKED



SMOKE



HAM

Base malt for all beers with a smoky note as well as for Export, wheat beers, Porter, Bock and distillates (whisky).

SPECIFICATION		MIN	MAX
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
	L	1.6	3.5
Wort pH		5.6	6.1
Diastatic Power	WK	250.0	

BEST Smoked Malt is smoked over beech wood from the Franconian Jura and imparts to the beer the typical flavor reminiscent of campfires and smoked ham. The malt is ideal for both beer and whiskey production. When first used, we recommend 10% in the bulk, which can be increased up to 100% thanks to high enzyme power. When choosing the amount to be used, it should be borne in mind that the full smoke aroma usually develops only after fermentation and storage.

UP TO

100 %

EBC

3.0 - 8.0



BEST ROASTED WHEAT LIGHT



ROASTED AROMA

For wheat beers, all top-fermented beers and specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		8.0
Extract fine grind, dry basis	%	76.0	
Wort color	EBC	2.8	5.0
	L	1.5	2.3

BEST Roasted Wheat Light is roasted directly without malting in a special and gentle process. The grain imparts an intense color to the beer and, depending on the grain bill proportion, adds roasted notes to the beer's flavor profile. The foam stability of the beer can also be increased. The use of BEST Roasted Wheat for beer production does not comply with the German Purity Law.

UP TO

5 %

EBC

2.8 - 5.0



BEST ROASTED WHEAT MEDIUM



ROASTED
AROMA

For dark wheat malt beers and dark specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		6.0
Extract fine grind, dry basis	%	74.0	
Wort color	EBC	5.5	55
	L	2.5	21.2

BEST Roasted Wheat Medium imparts an intense color and an aromatic chocolate-like roasted note to the beer. The foam stability of the beer can also be increased. The grain is roasted directly without malting in a special and gentle process. The use of BEST Roasted Wheat for beer production does not comply with the German Purity Law.

UP TO

5 %

EBC

5.5 - 55



BEST ROASTED WHEAT DARK



COFFEE



ROASTED
AROMA

For dark wheat malt beers and dark specialty beers.

SPECIFICATION		MIN	MAX
Moisture content	%		4.0
Extract fine grind, dry basis	%	73.0	
Wort color	EBC	60	250
	L	23.1	94.8

BEST Roasted Wheat Dark imparts an intensely dark color to the beer and, depending on the grain bill proportion, adds roasted notes to the beer's flavor profile. Foam stability can also be increased. The wheat is roasted directly without malting in a special and gentle process. The use of BEST Roasted Wheat for beer production does not comply with the German Purity Law.

UP TO

5 %

EBC

60 - 250



BEST A-XL



MALT



GRAIN

For all beer types with pronounced foam.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.0	
Fine-coarse difference EBC	%	1.2	2.0
Viscosity (8,6%)	mPa·s	1.50	1.60
Friability	%	81.0	89.0
Glassiness	%		2.5
Protein, dry basis	%	10.0	11.5
Soluble nitrogen	mg/100g	620	720
Kolbach index	%	36.0	42.0
Wort color	EBC	2.8	4.0
	L	1.5	2.0
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	240.0	
FAN		125	
β-Glucan (65 °C)			350.0

BEST A-XL is a malt made from the traditional German barley variety Alexis. It imparts a malty flavor to the beer, provides a full body as well as a golden yellow color. An increased proportion of free amino nitrogen (FAN) suitably supplies yeast during fermentation. Due to its balanced proteolytic and cytolytic properties, BEST A-XL shows up to 30 percent more beer-glass foam stability in tests, compared to conventional standard malts. Using the Steinfurth Foam stability tester (MEBAK), values of >120 SKZ were measured in the final beer, indicating very good foam. BEST A-XL is available exclusively from BESTMALZ.

UP TO

100 %

EBC

2.8 - 4.0



BESTMALZ

OTHER GRAINS

[Base malts](#) · [Specialty malts](#) · [Craft malts](#) · [Roasted malts](#) · [Functional malts](#) · [Other grains](#)



It doesn't necessarily have to be barley: Malt made of other grains can create a wider range of beers and a different texture, making your special beers even more unique. For example, brewing an IPA with a Rye malt gives the beer an interesting flavor and a more complex mouth feel. Oats and spelt can create a similar effect. Moreover, thanks to its high protein content, spelt malt is suitable for making acidic beers.



BEST HEIDELBERG WHEAT MALT



LEMON



CLOVE

For pale wheat beers, pale top-fermented beers,
pale reduced-alcohol and non-alcoholic beers.

SPECIFICATION		MIN	MAX
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.99
Soluble nitrogen	mg/100g	680	850
Protein, dry basis	%		13.0
Wort color	EBC	2.5	3.5
	L	1.4	1.8
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0
Diastatic Power	WK	250.0	

BEST Heidelberger Wheat Malt is a particularly light malt and emphasizes the tangy freshness as well as the typical top-fermented wheat beer taste. BEST Heidelberg Wheat Malt is produced from high-quality brewing wheat varieties that have only a limited tendency to color during the malting process. Due to the raw materials used, the protein content is somewhat more moderate than in BEST Wheat Malt.

UP TO

60 %

EBC

2.5 - 3.5



BEST WHEAT MALT



LEMON



CLOVE

Base malt for all wheat beers, top-fermented beers, Kölsch, for alcohol-reduced as well as alcohol-free beers.

SPECIFICATION		MIN	MAX
Moisture content	‰		5.5
Extract fine grind, dry basis	‰	82.0	
Fine-coarse difference EBC	‰		2.5
Viscosity (8,6 ‰)	mPa·s		1.99
Protein, dry basis	‰		13.5
Soluble nitrogen	mg/100g	680	850
Kolbach index	‰	36.0	46.0
Wort color	EBC	3.5	6.0
	L	1.8	2.7
Wort pH		5.6	6.1
Grading < 2,2 mm	‰		2.0
Diastatic Power	WK	250.0	

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.

UP TO

60 ‰

EBC

3.5 - 6.0



BEST WHEAT MALT DARK



PASSION FRUIT



CLOVE

For dark wheat beers, dark top-fermented beers,
dark reduced-alcohol beers and non-alcoholic beers.

SPECIFICATION		MIN	MAX
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
	L	6.5	8.0
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0
Diastatic Power	WK	250.0	

BEST Wheat Malt Dark is the dark or “Munich variant” of BEST Wheat Malt. It is suitable for use in sparkling, amber and dark wheat beers as well as in top-fermented beer specialties. Due to the more intensive malting process, BEST Wheat Malt Dark achieves a fuller, maltier body in the beer in combination with richer bright colors. Compared to a barley malt of comparable color, the aroma profile is somewhat more intensely fruity to floral, the foam is improved by fine pores and longer shelf life.

UPTO

60 %

EBC

16 - 20



BEST SPELT MALT



For all spelt beers, for other top-fermented beers, multi-grain beers and for improving foam and haze stability.

SPECIFICATION		MIN	MAX
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	%		16.1
Kolbach index	%	33.0	44.0
Wort color	EBC	3.5	6.0
	L	1.6	2.7
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0

BEST Spelt Malt is essential for the production of typical strong, top-fermented spelt beers and additionally improves foam and cloud stability. As an ancient grain, spelt is said to have numerous health-promoting properties, which is why it was already the favorite grain of Hildegard von Bingen, the medieval pioneer of the health movement. Since this spelt can only be grown and processed in a few regions of southern Germany, BEST Spelt Malt is a unique specialty.

UP TO

60 %

EBC

3.5 - 6.0



BEST RYE MALT



For rye beer, rye IPA, multigrain beers and top-fermented beers.

SPECIFICATION		MIN MAX	
Moisture content	%		5.0
Extract fine grind, dry basis	%	84.9	
Wort color	EBC	5	10
	L	2.3	4.2

BEST Rye Malt imparts an incomparable structure, a velvety soft mouthfeel and a special complexity to the beer. The aromas are strongly reminiscent of bread crumbs. Due to the lack of husks and the high proportion of mucilage (pentosans), a grain bill proportion above 50% is not recommended, otherwise lautering problems may occur.

UPTO

50 %

EBC

5 - 10



BEST OAT MALT



NUT



OATS

For oat beer, oat IPA, oatmeal stout, dark ales and winter beers.

SPECIFICATION		MIN MAX	
Moisture content	%		4.4
Extract fine grind, dry basis	%	79.3	
Protein, dry basis	%		16.1
Wort color	EBC	3	8
	L	1.6	3.5

BEST Oat Malt is made from dehulled naked oats. The oats provide a velvety mouthfeel, which at higher grain bill proportions produces not only a lightly nutty oat-typical aroma, but also fruity aromas and a stable turbidity. The increased fat content in the grain slightly affects foam stability. The lower starch content results in lower extract contents. Oat malt is rich in folates as well as vitamins B6 and E.

UP TO

50 %

EBC

3 - 8

BESTMALZ

KEY DATA

ORIGIN AND SUPPLY

All BESTMALZ products are made in Germany. They can be purchased either directly from us or from our international sales partners. For information about authorized BESTMALZ distributors around the world, see www.bestmalz.com.

PACKAGING

Our malts can be bought in bulk or in bags delivered in a container or on pallets. Bags are available with 25 kilos/55 pounds or 50 kilos/110 pounds. Big bags/Super sacks hold between 500 and 1,000 kilos.

STORAGE

If stored in a cool (max. 20 °C / 68 °F) and dry place (max. 35% humidity), our products will retain their excellent qualities for at least 24 months.

CERTIFICATION

We have been awarded certification in accordance with DIN-EN-ISO 9001:2015 incl. HACCP and DIN-EN-ISO 50001:2018 and train our employees to ensure that these are observed and adhered to. All certificates are regularly renewed. Our products are also certified with regard to kosher food laws, livestock feed (QS) and EU organic farming regulations.

QUALITY ASSURANCE

BESTMALZ products are manufactured in full compliance with the specifications of the German Reinheitsgebot (Purity Law). We do not use any genetically modified raw materials and comply with all relevant food regulations and other legal provisions. BESTMALZ guarantees industrial safety and accident prevention in its production facilities. All incoming and outgoing goods are analyzed by the laboratory and raw materials are regularly controlled to ensure compliance with legal thresholds. To this end we use the SGS monitoring program for pollutants in cooperation with the German Maltsters' Association.

NATURAL PRODUCTS

Barley, wheat and other grains are natural products. They grow outdoors and are processed using exclusively gentle methods that are similar to those found in nature. As a manufacturer of quality products with more than 100 years of experience, we comply with agreed specifications, even though crop-related fluctuations in color, protein content and processability are unavoidable.



Management
System
ISO 9001:2015

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FOR THE BEST BEER

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