



# BESTMALZ

FOR THE BEST BEER

Crop  
**2023**

## Product Specification BEST A-XL

### BEST A-XL

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. Malt from Alexis barley can be used up to 100% in the grain bill. BEST A-XL is available exclusively from BESTMALZ.

**Flavor:** Grain, malt

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
Wassergehalt		4,9	%
Extrakt Feinschrot (wfr.)	80,0		%
Extraktdifferenz (EBC)	1,2	2,0	%
Viskosität (8,6%)	1,50	1,60	mPas
Mürbigkeit	81	89	%
Ganzglasigkeit		2,5	%
Eiweiß wfr.	10,0	11,5	%
Löslicher Stickstoff	620	720	mg/100g
Eiweißlösungsgrad	36,0	42,0	%
Würzefarbe	2,8 / 1,5	4,0 / 2,0	EBC/ L
pH Kongreßwürze	5,7	6,1	
Sortierung > 2,5 mm	90,0		%
Diastatische Kraft	240		WK
FAN	125		
β-Glucan (65° C)		350,0	

#### Raw material

Traditional two-row summer malting barley Alexis

#### Raw material source

Germany

#### Ingredients

Barley, water

#### Recommended

Brewery, food industry

#### Brewery application

% of the grain bill up to 100 % As a functional malt for all beer types with pronounced foam.

#### 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

#### Parameter

- Plant impurities/foreign grain: max. 1 %
- Foreign matter (metal/glass): absence
- No plant particles: max. 0,1 %

#### Mycotoxins

- Aflatoxin B1: max. 2 µg/kg
- Aflatoxin B1+B2+G1+G2: max. 4 µg/kg
- Ochratoxin: max. 3 µg/kg
- Zearalenone: max. 100 µg/kg
- Deoxynivalenol (DON) : max. 750 µg/kg

#### Heavy metals

- Lead: max. 0,2 mg/kg
- Cadmium: max. 0,05 mg/kg

**The product is ionization and radiation free.**

Heidelberg, 2023

**Dirk Schneider**

Head of Quality Management