

## BEST Red X®

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.

**Flavor:** Passion fruit, Sherry

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    |
|-------------------------|---------|---------|---------|
| Moisture content        |         | 4.9     | %       |
| Extract (dry substance) | 79.0    |         | %       |
| Friability              | 76.0    |         | %       |
| Glassiness              |         | 2.5     | %       |
| Protein, dry basis      |         | 12.0    | %       |
| Soluble nitrogen        |         | 750     | mg/100g |
| Wort color              | 28 / 11 | 32 / 13 | EBC / L |
| Wort pH                 | 5.4     | 6.1     |         |
| Diastatic Power         | 200.0   |         | WK      |

### Raw material

Quality malting barley

### Raw material source

Germany, (France)

### Ingredients

Barley, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 100 % For all reddish beers, ales, Alt, Dunkel and wheat beers.

### 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.



# BESTMALZ

FOR THE BEST BEER

## Product Specification BEST Red X®

---

### 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