

BEST Red X®

BEST Red X® has become a trendsetter in the craft beer scene. It can also be used at up to 100 % of the grain bill for whisky and is ready to use without having to add other malts thanks to its good to average enzyme levels. BEST Red X® produces an exceptionally intense color in the distillate and stands out with a fruity, sherry flavor.

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

Distillery, food industry

Distillery application

% of the grain bill up to 100 % For whisky, also as part of the grain bill in smoky whisky.

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.

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Dirk Schneider

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