

**Product Specification BEST Smoked Malt**

## BEST Smoked Malt

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.

**Flavor:** Smoke, Ham

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             |           | 5.5       | %       |
| Extract (dry substance)      | 77.0      |           | %       |
| Fine-coarse difference (EBC) |           | 2.5       | %       |
| Protein, dry basis           | 9.5       | 13.0      | %       |
| Wort color                   | 3.0 / 1.6 | 8.0 / 3.5 | EBC / L |
| Wort pH                      | 5.6       | 6.1       |         |
| Diastatic Power              | 250       |           | WK      |

### Raw material

Top-Quality Brewing Barley

### Raw material source

European Union (EU)

### Ingredients

Barley, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 100 % Base malt for all beers with a smoky note as well as for Export, wheat beers, Porter, Bock and distillates (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.

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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.**

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**Dirk Schneider**

Head of Quality Management