

Product Specification BEST Wheat Malt Dark

## BEST Wheat Malt Dark

BEST Wheat Malt Dark is the dark or "Munich variant" of BEST Wheat Malt. Thanks to the more intensive malting technique, BEST Wheat Malt Dark achieves a fuller, maltier body in the mash. The flavor profile is somewhat fruitier and more flowery than a barley malt of a comparable hue. This also affects the fine flavor composition in the distillate.

**Flavor:** Almonds, Caramel toffee

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)	82		%
Fine-coarse difference (EBC)		2.5	%
Viscosity (8,6%)		1.95	mPas
Protein, dry basis		14	%
Soluble nitrogen	680	850	mg/100g
Kolbach index	37	47	%
Wort color	16 / 6.5	20 / 8.0	EBC / L
Wort pH	5.6	6.1	
Grading 2,2mm		2	%
Diastatic Power	240		WK

### Raw material

Top-Quality Brewing Wheat

### Raw material source

Germany

### Ingredients

Wheat, water

### Recommended

Distillery, food industry

### Distillery application

% of the grain bill up to 60 % As part of the grain bill in korn and grain 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.**

Heidelberg, 2023



**Dirk Schneider**

Head of Quality Management