

**Product Specification BEST Beechwood Smoked**

## BEST Beechwood Smoked

BEST Beechwood Smoked (Malt) is smoked over the finest beechwood and gives the beer its typical taste, which is reminiscent of campfires and very strongly of smoked ham. The malt is ideal for both beer and whisky production. For initial use, we recommend 10% in the malt bill, which can be increased to 100% thanks to its high enzymatic power. It should be borne in mind that the full smoky aroma usually only develops 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		5,8	%
Extract (dry substance)	77,5		%
Fine-coarse difference (EBC)		2,5	%
Protein, dry basis	9,5	13	%
Wort color	3,0/1,6	8,0/3,5	EBC/ L
Wort pH	5,6	6,1	
Diastatic Power	250		WK
Phenols	38	45	ppm

### Raw material

Top-Quality Brewing Barley

### Raw material source

Germany

### Ingredients

Barley, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 100% Bock, distillates (whisky), dark beers, export, porter, smoked beer, wheat beer

### 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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Heidelberg, November 2024



**Dirk Schneider**  
Head of Quality Management