

Product Specification BEST Heidelberg

BEST Heidelberg

BEST Heidelberg is a malt made from special, quality malting barley varieties that are less prone to coloring during the malting process. BEST Heidelberg is particularly suitable for the production of especially light beers. The protein content of the malt is usually somewhat lower than that of a classic Pilsener malt from the corresponding harvest, but it has high extract values and very active enzymes.

Flavor: Grain, Lemon

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)	80.5		%
Fine-coarse difference (EBC)		2	%
Viscosity (8,6%)		1.6	mPas
Friability	81		%
Glassiness		2.5	%
Protein, dry basis	9	11.5	%
Soluble nitrogen	610	750	mg/100g
Kolbach index	36	43	%
Wort color		2.9 / 1.5	EBC / L
Wort pH	5.7	6.1	
Grading > 2,5 mm	90		%
Diastatic Power	250		WK
β-Glucan (65° C)		350	

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 Pale Ales, Pale Premium Pilsner and Pilsner beers, 'light' beers, as enzyme-rich and light-colored basis for all beer styles.

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, November 2024



Dirk Schneider
Head of Quality Management