



BESTMALZ

FOR THE BEST BEER

Crop
2024

Product Specification BEST Pale Ale

BEST Pale Ale

BEST Pale Ale is ideally suited as a base for numerous variants of Anglo-Saxon ales and many other beers where a fuller golden color and a tangier, but also fuller-bodied taste are desired.

Flavor: Grain, malt

Also available in organic quality. [Request information here.](#)

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)		2.0	%
Viscosity (8,6%)		1.6	mPas
Friability	81.0		%
Glassiness		2.5	%
Protein, dry basis	9	11.5	%
Soluble nitrogen	610	780	mg/100g
Kolbach index	36.0	45.0	%
Wort color	5.0 / 2.3	7.0 / 3.1	EBC / L
Wort pH	5.7	6.6	
Grading > 2,5mm	90		%
Diastatic Power	240		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 % For Pale Ale, Kölsch, Pilsener beers as well as all other specialty beers.

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.

We are also certified according to the EC-ÖKO regulation (DE-ÖKO-005).

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