



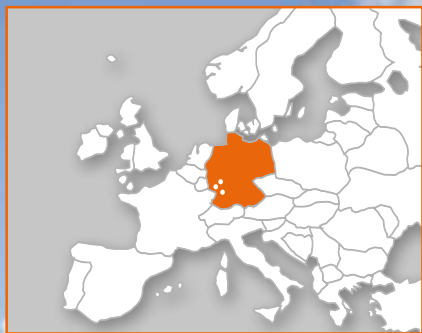
BESTMALZ

FOR THE BEST BEER

BEST Distillers Malts

For The Best Spirits





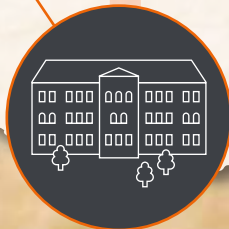
KREIMBACH-KAULBACH
PRODUCTION



WALLERTHEIM
PRODUCTION/LOGISTICS



HEIDELBERG
HEADQUARTERS



BESTMALZ PROFILE

Palatia Malz GmbH is a traditional German family business that sells its products under the "BESTMALZ" brand in Germany and abroad. The company was established as a flour mill in 1899 and converted into a malt house in 1904. Ever since, the family-owned malting business has produced top-grade products from barley, wheat and other grains that have gained recognition and respect in the company's markets at home and abroad.

LOCATED IN THE MIDST OF NATURE

The company's main production facility in Kreimbach-Kaulbach near Kaiserslautern was joined in the 1980s by a second malt house in Wallertheim near Mainz. The company has its headquarters in Heidelberg. Set at the heart of the best regions for cultivating barley in Germany, the two production plants currently process almost 90,000 tons of barley and other grains.

OUR PRODUCTS

Our product range encompasses more than 50 different base and specialty malts.

Careful moisture control, sufficient time for germination, slow kilning and extremely gentle roasting are features of state-of-the-art, modern malt production at BESTMALZ.

RELIABLE AND SUSTAINABLE PRODUCTION

We monitor our certified production processes and pursue resource-efficient energy and environmental management. We continuously enhance our process-related quality assurance and our in-house documentation systems as a matter of course.

OUR PHILOSOPHY

As a mid-sized, family-owned company, we take a long-term view to our business operations and planning, reinvesting a large portion of our profits back into the company and conducting research and product development systematically as part of the business's future growth. We aim to excel in the German and international markets with the very BEST quality – that is our guiding principle!



BESTMALZ QUALITY

BESTMALZ is a premium brand in Germany and on the international markets. We vouch for the quality of our products that meet the highest standards. Whether it comes to selecting raw materials, ensuring natural purity in production, packaging the products or dealing with customers and business partners in the long term, quality always takes top priority!

QUALITY HAS MANY FACETS

We take an active role in expert committees in the malting and beer industry and accept only the very best products for our malts. Thanks to longstanding and trust-based relationships with our suppliers, we can count on a network that relies on first-rate raw materials for making BEST malts. The barley we process is grown almost exclusively in Germany. We attach great importance to sustainability and support our domestic partners in agriculture and trade.

QUALITY USES STATE-OF-THE-ART TECHNOLOGY

The location of our production facilities at

the heart of nature gives us a natural advantage. Quality is also important when it comes to packaging and logistics: We pack the malt in our modern bagging facilities, ensuring first that it is free of dust and other undesirable particles. Thanks to fully automated palletizing and a comprehensive loading and volume control system, our customers and business partners can rest assured that they receive exactly what they ordered.

QUALITY NEEDS TALENT

All members of our team are professionals with exceptional performance in their respective areas. We are driven by the desire for total customer satisfaction and personal development. Specialized training courses combined with our employees' willingness to learn ensure that each individual as well as the company as a whole remain flexible and receptive to new ideas. We not only want to achieve the highest possible quality, we are also committed to continuous development in our company.

WORTH KNOWING

Our BEST distillers malts are available either as whole kernels or ground – always in the very BEST quality. Many of our BESTMALZ products are also available in organic quality on request.

Our BEST distillers malts are ideally suited to making whisky, gin, grain spirits (korn), smoky spirits, aromatic distillates, schnapps with an intense aroma, and much more.



FLAVORS



GRAIN „CRISPY“



MALT



BREAD



HONEY



COFFEE



CACAO



CARAMEL/TOFFEE



CHOCOLATE



DATES



ALMOND



DRIED FRUIT



BISCUIT



BLACKBERRY



PLUM



GOOSEBERRY



PASSION FRUIT



PEAT



WOOD



SMOKE



HAM



LEMON



SHERRY



VANILLA



BESTMALZ
FOR THE BEST BEER

BASE MALTS

10 - 15



SPECIALTY MALTS

16 - 23



SMOKED MALTS

24 - 27



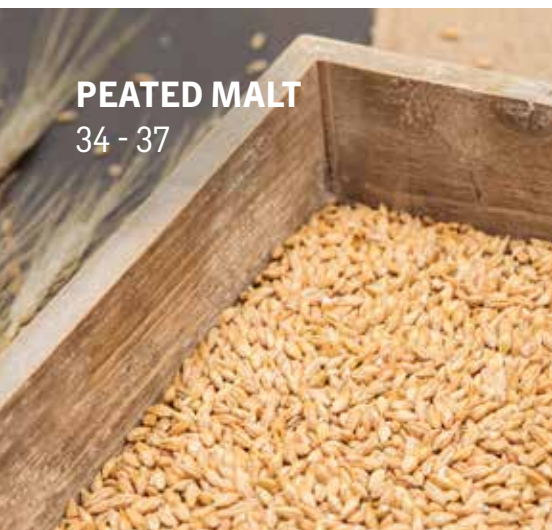
ROASTED MALTS

28 - 33



PEATED MALT

34 - 37



OTHER GRAINS

40 - 45



- 12 BEST WHISKY MALT**
- 13 BEST MUNICH**, also available in organic quality
- 14 BEST MUNICH DARK**, also available in organic quality
- 15 BEST MELANOIDIN LIGHT**

- 18 BEST CARAMEL® HELL**, also available in organic quality
- 19 BEST CARAMEL® AROMATIC**
- 20 BEST CARAMEL® MUNICH I**
- 21 BEST RED X®**
- 22 BEST SPECIAL X®**

- 26 BEST SMOKED MALT**

- 30 BEST CHOCOLATE**
- 31 BEST BLACK MALT**
- 32 BEST BLACK MALT eXtra**

- 36 BEST PEATED**

- 40 BEST WHEAT MALT**, also available in organic quality
- 41 BEST WHEAT MALT DARK**
- 42 BEST RYE MALT**
- 43 BEST SPELT MALT**

SERVICE

Our sales partners in Germany and abroad are highly trained and experienced when it comes to using and processing our BEST malts. We place great importance on ensuring fast availability of our products for our customers. We work in teams and react to requests from our customers all over the world around the clock. For more information and contact details, visit our website at **www.bestmalz.de**.



BESTMALZ

BASE MALTS



These malts are the basics: From very pale BEST Whisky Malt to dark BEST Melanoidin, we offer a wide range of base malts for diverse aromas. Most can be used at 100 percent of the grain bill and some are available in organic quality. Like all our malts, they are malted slowly and dried gently, ensuring that they are rich in enzymes and have outstanding processing properties. We combine locally grown raw materials with careful processing to provide the ideal foundation for your whiskies and spirits.



BEST WHISKY MALT



For whisky, korn, jenever and vodka

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	11.5
Soluble nitrogen	mg/100g	610	750
Kolbach index	%	36.0	43.0
Wort color	EBC		< 4.9
	L		< 2,3
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

BEST Whisky Malt is rich in enzymes and has a high extract value. Used either alone or in combination with other malts, it is the perfect base malt for all kinds of exceptional spirits. Even with a high concentration of specialty malts in the grain bill, this malt offers optimal processing during production. It has a high extract value, a pleasant malt sweetness and very high enzyme activity. Simply the BEST for distillers



* Malt aroma / taste



BEST MUNICH



MALT



BREAD



HONEY

For whisky, korn, grain whisky, also as part of the grain bill
in smoky whisky

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa.s		1.60
Friability	%	78.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%	36.0	47.0
Wort color	EBC	11	20
	L	4.6	8.0
Wort pH		5.6	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	230.0	
β-Glucan (65 °C)			350.0

Our BEST Munich is a classic whisky malt! Its typical grainy, malty flavor, pleasant sweet taste and average enzyme activity are exactly what you need for balanced whiskys or grain spirits (korn).

UP TO

100 %

EBC

11-20



BEST MUNICH DARK



MALT



HONEY



BREAD

For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.60
Friability	%	78.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%		47.0
Wort color	EBC	21	30
	L	8.4	13.7
Wort pH		5.4	5.9
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	230.0	
β-Glucan (65 °C)			350.0

Our BEST Munich Dark emphasizes the malty aroma components and underlines the pleasant, sweet taste of whisky. The special malting process results in a high degree of solubility without losing the positive sensory qualities of the malt. Used in a high concentration in the grain bill, this enzyme-rich malt can also be processed easily and without any loss of quality, usually by reducing the mashing process at lower temperatures.

UP TO

100 %

EBC

21-30



BEST MELANOIDIN LIGHT



MALT



BLACKBERRY



PLUM

For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC		< 35
	L		23
Wort pH		5.0	5.8
Grading > 2.5 mm	%	90.0	

BEST Melanoidin Light is a malt with high levels of Maillard products, or melanoidins, which produce a highly intensive aroma and color. As the malt is comparatively high in enzymes for its dark color, it can easily constitute a large share of the grain bill. BEST Melanoidin Light will give your spirits an exciting flavor that is reminiscent of dark fruits such as blackberries or plums.

UP TO

45 %

EBC

up to 35



BESTMALZ

SPECIALTY MALTS



Distillers who like to experiment need a special kind of malt. Our range also includes malts with distinctive properties for distillates that are in a league of their own. As with all BEST malts, the magical combination of color, flavor, ingredients and processing characteristics blends harmoniously. Carefully developed and patiently malted, they will give your creations an individual, handcrafted touch.



BEST CARAMEL[®] HELL



For whisky, gin

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	20	40
	L	8.0	16
Wort pH		5.0	5.8

BEST Caramel[®] Hell reinforces the typical “caramely” malt flavor of the distillate that is reminiscent of honey and cream toffee. Our gentle BEST caramelization method is the basis for this outstanding specialty malt with an average enzyme activity.

UPTO  30 %

EBC  20-40



BEST Caramel® AROMATIC



CARAMEL/TOFFEE



BISCUIT

For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	41	60
	L	16	23
Wort pH		5.0	5.8

BEST Caramel® Aromatic gives whisky an increasingly strong, malty and “caramely” flavor. Its sensory profile ranges from honey with a light cream toffee note to a dark, strong caramel with hints of almond and nut. The malt has an average enzyme activity and excellent processing properties and can therefore constitute a large share of the grain bill.

UP TO



25 %

EBC



41-60



BEST CARAMEL® MUNICH I



DATES



ALMOND

For whisky, gin

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	81	100
	L	31	38
Wort pH		5.0	5.8

BEST Caramel® Munich I is the palest of our BEST Caramel® Munich malts. The stronger the color, the more the malty flavor shifts from being sweet and caramely to become nuttier, reminiscent of almonds and slightly toasted like bread crusts. Our unique BEST caramelization technique also achieves an exceptionally consistent degree of caramelization in the grain, making it easier to process during mashing and creating a pleasant flavor in the finished distillate. It has a low enzyme level.

UPTO

20 %

EBC

81-100



BEST RED X®



PASSION FRUIT



SHERRY

For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN MAX	
Moisture content	%		4.9
Extract fine grind, dry basis	%	79.0	
Friability	%	76.0	
Glassiness	%		2.5
Protein, dry basis	%		12.0
Soluble nitrogen	mg/100g		750
Wort color	EBC	28	32
	L	11	13
Wort pH		5.4	6.1
Diastatic Power	WK	200.0	

BEST Red X® has become a trendsetter in the craft beer scene. It can also be used at up to 100 % of the grain bill for whisky and is ready to use without having to add other malts thanks to its good to average enzyme levels. BEST Red X® produces an exceptionally intense color in the distillate and stands out with a fruity, sherry flavor.

UPTO

100 %

EBC

28-32



BEST SPECIAL X[®]



DRIED FRUIT



CHOCOLATE

For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Wort color	EBC	300	400
	L	115	150
Wort pH			5.8

BEST Special X[®] is a dark caramel malt that has been roasted for a short time and has no enzyme activity. As a result, it develops a very intensive, exceptional flavor profile. Even when used in smaller amounts in the grain bill, the malt is ideally suited to supporting the aroma profile of your whisky, giving it a more diverse and interesting taste.







BESTMALZ

SMOKED MALTS



Our smoked malts will improve the smoky flavor of your whisky. Thanks to their functional, chemical and physical properties, they change the composition of the mash, and thus the taste and texture of your distillery creations. BEST smoked malts are ideally suited to making whisky.



BEST SMOKED MALT



SMOKE



HAM

For smoky whisky

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	77.0	
Fine-coarse difference EBC	%		2.5
Protein, dry basis	%	9.5	13.0
Wort color	EBC	3.0	8.0
	L	1.6	3.5
Wort pH		5.6	6.1
Diastatic Power	WK	250.0	

BEST Smoked Malt is prepared over beech wood from the Franconian Jura Mountains and gives the whisky a characteristic flavor that reminds of smoked ham and bonfires. The malt has very high enzyme levels and is ideally suited to making whisky. The intensity of the smoked flavor depends to a large extent on the amount of malt used.

We recommend a 20% share of the grain bill for a first application, increasing it to up to 100% depending on your personal taste.

UP TO

100 %

EBC

3-8





BESTMALZ

ROASTED MALTS



BEST roasted malts guarantee exciting toasted flavors. As we produce our roasted malt varieties in batches of just 100 kg, we can adjust the colors more precisely. The gentle roasting process has been proven to reduce pyrazines that are responsible for the astringent bitter taste. Intensive chocolate to espresso notes will give your spirits a unique character.



BEST CHOCOLATE



For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Wort color	EBC*	800	1,000
	L	300	380

* deviation ± 10%

BEST Chocolate is the ideal malt for distillers who want to start exploring the possibilities of whisky with a distinct roasted flavor. The malt is produced from green or kiln-dried malt using the very best brewing barley. It has no enzyme activity and supports existing flavors. Thanks to the gentle roasting process, bitter aromas are largely prevented as demonstrated by the extremely low pyrazine levels.





BEST BLACK MALT



CACAO



COFFEE

For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	65.0	
Wort color	EBC*	1.100	1,200
	L	415	450

* deviation $\pm 10\%$

BEST Black Malt is roasted more intensively than BEST Chocolate and is ideal for whiskies that are characterized by a pleasant roasted note. Depending on the amount used in the grain bill, the malt produces a flavor profile ranging from bitter chocolate and mild to strong coffee. Despite the more intensive roasting method, our gentle processing approach prevents an astringent, unpleasantly bitter taste, as reflected in the comparatively low pyrazine levels.

UPTO



10 %

EBC



1,100-1,200



BEST BLACK MALT eXtra



BREAD



COFFEE

For whisky, also as part of the grain bill in smoky whisky

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	65.0	
Wort color	EBC*	1,300	1,400
	L	490	529

* deviation ± 10%

BEST Black Malt eXtra is the darkest malt in the BEST Black Malt series. The intensive roasting process produces colors and flavor components that give distillates a hint of black coffee or strong espresso. It does not have any enzyme activity and supports existing flavors. Only a tiny amount is required to achieve this effect.

UP TO

5 %

EBC

1,300-1,400





BESTMALZ

PEATED MALT



Do you prefer your whisky with a typical peat aroma? Thanks to its chemical and physical properties, our peated malt changes the composition of the mash, and thus the taste and texture of your distillery creations. Our BEST Peated Malt is ideally suited for making whisky.



BEST PEATED



For medium peated whisky

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	78.0	
Fine-coarse difference EBC	%		2.5
Protein, dry basis	%	9.5	13.0
Wort color	EBC	3.0	8.0
	L	1.7	3.6
Wort pH		5.6	6.1
Diastatic Power	WK	250.0	
Phenole	ppm	35	45

BEST Peated is smoked over a turf fire using the best available peat. The smoke imparts a strong, smoky, phenolic flavor, which is reflected in the malt aroma. Distillers can use up to 100% in the grain bill. Depending on the composition and concentration in the grain bill, this malt generates a medium to intense peaty aroma and an earthy flavor. It is made using high-quality spring barley.







BESTMALZ OTHER GRAINS



It doesn't necessarily have to be barley: Malt made of other grains can broaden the diversity of your spirits, making your distillery creations even more unique. For example, why not try a rye whisky instead of a classical whisky. To assist you in your experiments, our product range includes malts made of wheat, rye and spelt.



BEST WHEAT MALT



HONEY



BREAD

For whisky, grain whisky, korn, vodka

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa.s		1.99
Protein, dry basis	%		13.5
Soluble nitrogen	mg/100g	680	850
Kolbach index	%	36.0	46.0
Wort color	EBC	3.5	6.0
	L	1.8	2.7
Wort pH		5.6	6.1
Sortierung < 2,2 mm	%		2.0
Diastatic Power	WK	250.0	

BEST Wheat Malt provides you with a different foundation for your individual spirits. Whether it constitutes 100 % or a proportion of the grain bill, BEST Wheat Malt brings out intensive honey and bread notes. It has very high enzyme levels and increases the extract yield.

UP TO

100 %

EBC

3.5-6



BEST WHEAT MALT DARK



ALMOND



CARAMEL

As part of the grain bill in korn and grain whisky

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.95
Protein, dry basis	%		14.0
Soluble nitrogen	mg/100g	680	850
Kolbach index	%	37.0	47.0
Wort color	EBC	16	20
	L	1.8	2.7
Wort pH		5.6	6.1
Sortierung < 2,2 mm	%		2.0
Diastatic Power	WK	250.0	

BEST Wheat Malt Dark is the “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.

UPTO

100 %

EBC

16-20



BEST RYE MALT



For rye whisky, multigrain whisky, jenever, korn

SPECIFICATION		MIN MAX	
Moisture content	%		5.0
Extract fine grind, dry basis	%	84.9	
Wort color	EBC	5	10
	L	2.3	4.2

BEST Rye Malt is just what you need for an incomparable rye whisky. In the USA, rye must make up 51 % of the grain bill according to law, and in Europe, too, it is becoming increasingly popular as a raw material. Thanks to its high enzyme activity, it can also be used in high concentrations.

UP TO



EBC





BEST SPELT MALT



For spelt whisky, multigrain whisky

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		3.0
Viscosity (8,6%)	mPa.s		1.99
Protein, dry basis	%		14.0
Kolbach index	%	33.0	44.0
Wort color	EBC	3.5	6.0
	L	1.8	2.7
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0

BEST Spelt Malt will give your whisky a typical spelt note. It has very high enzyme levels and is also ideally suited to making multigrain whiskies. As spelt is only grown and processed in very few regions in Southern Germany, BEST Spelt Malt is a unique regional specialty of our maltsters.

UPTO

100 %

EBC

3.5-6

BESTMALZ

KEY DATA

ORIGIN AND SUPPLY

BESTMALZ products are predominantly made in Germany. They can be purchased either directly from us or via our international sales partners. For information about authorized BESTMALZ distributors around the world, see www.bestmalz.de.

PACKAGING

Our malts can be bought in bulk or in bags delivered in a container or on pallets. Bags are available with 25 kilos/55 pounds or 50 kilos/110 pounds. Big bags/Super sacks hold between 500 and 1,000 kilograms.

STORAGE

If stored in a cool (max. 20 °C) and dry place (max. 35% humidity), our products will retain their excellent qualities for at least 24 months.

CERTIFICATION

We are regularly certified in accordance with common quality management (DIN-EN-ISO 9001) including HACCP and energy management (DIN-EN-ISO 50001) standards. Our products are also certified with regard to kosher food laws, livestock feed (QS) and EU organic farming regulations.

QUALITY ASSURANCE

Palatia Malz GmbH manufactures in full compliance with the specifications of the German Reinheitsgebot (Purity Law). We do not use any genetically modified raw materials and comply with all relevant food regulations and other legal provisions. We attach great importance to sustainability. BESTMALZ also guarantees industrial safety and accident prevention in its production facilities. All incoming and outgoing goods are analyzed by the laboratory and raw materials are regularly controlled to ensure compliance with legal thresholds. To this end we use the SGS monitoring program for pollutants in cooperation with the German Maltsters' Association.

NATURAL PRODUCTS

Barley, wheat and other grains are natural products. They grow outdoors and are refined using exclusively gentle methods that are as natural as possible. As a manufacturer of quality products with more than 100 years of experience, we comply with agreed specifications, although crop-related fluctuations in color, protein content and processability are unavoidable.



Management
System
ISO 9001:2015

www.tuv.com
ID: 9108641255









BESTMALZ

FOR THE BEST BEER

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