BESTMALZ

FOR THE BEST BEER

				MOISTURE CONTENT %	EXTRACT FINE GRIND, DRY BASIS %	FINE-COARSE DIFFERENCE EBC %	VISCOSITY (8.6 %) mPa·S	FRIABILITY %	GLASSINESS %	PROTEIN, DRY BASIS %	SOLUBLE NITROGEN mg/100 g	KOLBACH INDEX %	WORT COLOR LOVIBOND Lovibond	WORT COLOR EBC EBC	WORT PH	GRADING > 2.5 MM %	DIASTATIC POWER WK	β-GLUCAN (65 °C)		
BASE MALTS	**BEST** HEIDELBERG EBC 2.9	up to **100 %**	min		80.5			81.0		9.0	610	36.0			5.7	90.0	250		Rich on enzymes, pale beers, e.g. Pilsen	GRAIN
			max	4.9		2.0	1.6		2.5	11.5	750	43.0	1.5	2.9	6.1			350		
	BEST PILSEN MALT EBC 3.0–4.9 Organic quality available	up to **100 %**	min		80.5			81.0		9.0	610	36.0	1.6	3.0	5.7	90.0	250		Base malt, e.g. Pilsen, Export, Kölsch, Lager, Helles	GRAIN
			max	4.9		2.0	1.6		2.5	11.5	780	45.0	2.3	4.9	6.1			350		
	BEST PALE ALE EBC 5–7 Organic quality available	up to **100 %**	min		80.5			81.0		9.0	610	36.0	2.3	5.0	5.7	90.0	250		Universally applicable, e.g. pale ale, India pale ale, Kölsch	GRAIN, MALT
			max	4.9		2.0	1.6		2.5	11.5	780	45.0	3.1	7.0	6.1			350		
	BEST VIENNA EBC 8–10 Organic quality available	up to **100 %**	min		80.5			81.0		9.0	650	37.0	3.5	8.0	5.6	90.0	250		Base malt, e.g. Export, Märzen, porter	MALT, HONEY
			max	4.9		2.0	1.6		2.5	12.0	800	45.0	4.2	10.0	6.1			350		
	BEST MUNICH EBC 11–20 Organic quality available	up to **100 %**	min		80.5			78.0		9.0	650	36.0	4.6	11.0	5.6	90.0	230		Base malt, dark beers, e.g. Alt, wheat beer, Bock, strong beers	MALT, BREAD
			max	4.9		2.5	1.6		2.5	12.0	800	47.0	8.0	20.0	6.1			350		
	BEST MUNICH DARK EBC 21–35 Organic quality available	up to **100 %**	min		80.0			78.0		9.0	650		8.4	21.0	5.4	90.0	230		Base malt, dark beers, e.g. Bock, strong beer, Alt	MALT, HONEY
			max	4.9		2.5	1.6		2.5	12.0	800	47.0	13.7	35.0	5.9			350		
	BEST MELANOIDIN LIGHT EBC 40–60	up to **100 %**	min		75.0								16.0	40.0	5.0	90.0			Base malt, dark/rusty red beers, e.g. Alt, Bock	MALT, BLACKBERRY, PLUM
			max	4.9						12.0			23.0	60.0	5.8					
	BEST MELANOIDIN EBC 61–80	up to **100 %**	min		75.0								23.0	61.0	5.0	90.0			Base malt, dark/rusty red beers, e.g. Alt, Bock	BLACKBERRY, CHERRY
			max	4.9						12.0			31.0	80.0	5.8					
SPECIALTY MALTS	**BEST** CARAMEL® PILS EBC 3–7 Organic quality available	up to **50 %**	min		75.0								1.6	3.0	5.0				Specialty malt, pale beers, e.g. Pilsen, Helles, Kölsch, Export	HONEY, FIG
			max	4.5						12.0			3.1	7.0	5.8					
	BEST CARAMEL® HELL EBC 20–40 Organic quality available	up to **50 %**	min		75.0								8.0	20.0	5.0				Specialty malt, golden/amber beers, e.g. wheat beers, strong beers, IPAs	HONEY, CARAMEL/ TOFFEE
			max	4.5						12.0			16.0	40.0	5.8					
	BEST CARAMEL® AROMATIC EBC 41–60	up to **50 %**	min		75.0								16.0	41.0	5.0				Specialty malt, dark/amber beers, e.g. Bock, Alt, porter	CARAMEL/ TOFFEE, BISCUIT
			max	4.5						12.0			23.0	60.0	5.8					
	BEST CARAMEL® AMBER EBC 61–80	up to **50 %**	min		75.0								23.0	61.0	5.0				Specialty malt, dark/amber beers, e.g. amber ale, amber Lager, Bock	DATES, BISCUIT
			max	4.5						12.0			31.0	80.0	5.8					
	BEST CARAMEL® MUNICH I EBC 81–100	up to **50 %**	min		75.0								31.0	81.0	5.0				Specialty malt, dark beers, e.g. Alt, Bock, wheat beer, Märzen	DATES, ALMONDS
			max	4.5						12.0			38.0	100	5.8					
	BEST CARAMEL® MUNICH II EBC 110–130 Organic quality available	up to **50 %**	min		75.0								42.0	110	5.0				Specialty malt, dark beers, e.g. Märzen, wheat beer, Bock	ROASTED ALMONDS, BREAD
			max	4.5						12.0			49.0	130	5.8					
	BEST CARAMEL® MUNICH III EBC 131–200	up to **40 %**	min		75.0								50.0	131	5.0				Specialty malt, strong dark beers, e.g. dark Märzen	ROASTED ALMONDS, TOAST BREAD
			max	4.5						12.0			76.0	200	5.8					
CRAFT MALTS	**BEST** RED X® EBC 28–32	up to **100 %**	min		79.0			76.0					11.0	28.0	5.4		200		Craft malt, red/reddish beers, e.g. red ale, Alt, amber beers	PASSION FRUIT, SHERRY
			max	4.9					2.5	12.0	750		13.0	32.0	6.1					
	BEST SPECIAL X® EBC 300–400	up to **20 %**	min		75.0								115	300					Craft malt, e.g. black beer, Belgian style beer, dark ales, stout, porter	DRIED FRUIT, CHOCOLATE
			max	4.5									150	400	5.8					
ROASTED MALTS	**BEST** BISCUIT EBC 45-55	up to **20 %**	min		75.0								19.3	45.0					Roasted malt, light color, e.g. English Ales, Brown Ale, Porter, Belgian Abbey beers	BISCUIT, BREAD
			max	4.5						12.5			21.2	55.0						
	BEST CHOCOLATE EBC 800–1000	up to **10 %**	min		75.0								300	800					Roasted malt, color intensifying, e.g. porter, brown ale, stout, strong beer	DARK CHOCOLATE, CHOCOLATE
			max	4.5									380	1000						
	BEST BLACK MALT EBC 1100–1200	up to **5 %**	min		65.0								415	1100					Roasted malt, color intensifying, e.g. black beer, strong beer, porter	COCOA, COFFEE
			max	4.5									450	1200						
	BEST BLACK MALT EXTRA EBC 1300–1400	up to **5 %**	min		65.0								490	1300					Roasted malt, color intensifying, e.g. black beer, Bock, porter, Alt	BREAD, COFFEE
			max	4.5									529	1400						
FUNCTIONAL MALTS	**BEST** ROASTED BARLEY EBC 1200–1400	up to **5 %**	min										450	1200	5.6				Dark, bitter stouts, color and aroma intensification	COFFEE
			max	5.5									529	1400	6.1					
	BEST CHIT MALT EBC 2–3	up to **15 %**	min		50.0								1.2	2.0			250		Optimizing foam	LIVELINESS
			max	4.9						12.0		34.0	1.6	3.0						
	BEST ACIDULATED MALT EBC 3–8 Organic quality available	up to **5 %**	min		76.0								1.6	3.0	3.5				Optimizing pH level	GOOSEBERRY, LEMON
			max	8.0						12.0			2.7	8.0	4.5					
	BEST SMOKED EBC 3–8	up to **100 %**	min		77.0					9.5			1.6	3.0	5.6		250		Universal smoky component in beer and whisky	HAM, SMOKE
			max	5.5		2.5				13.0			3.5	8.0	6.1					
	BEST PEATED For Distillers EBC 3–8	up to **100 %**	min		78.0					9.5			1.7	3.0	5.6		250		Universal peat component in beer and whisky	SMOKE, PEAT, WOOD
			max	5.5		2.5				13.0			3.6	8,0	6.1					
OTHER GRAINS	**BEST** HEIDELBERG WHEAT MALT EBC 2.5–3.5	up to **60 %**	min		82.0						680		1.4	2.5	5.6		250		Base malt, pale wheat beers, top-fermented beers	LEMON, CLOVE
			max	5.5		2.5	1.99			13.0	850		1.8	3.5	6.1	2.0				
	BEST WHEAT MALT EBC 3.5–6.0 organic quality available	up to **60 %**	min		82.0						680	36.0	1.8	3.5	5.6		250		Base malt, e.g. wheat beer, top-fermented beers	PASSION FRUIT, CLOVE
			max	5.5		2.5	1.99			13.5	850	46.0	2.7	6.0	6.1	2.0				
	BEST WHEAT MALT DARK EBC 16–20	up to **60 %**	min		82.0						680	37.0	6.5	16.0	5.6		250		Base malt, dark wheat beers, top-fermenting beers	LEMON, CLOVE
			max	5.5		2.5	1.95			14.0	850	47.0	8.0	20.0	6.1	2.0				
	BEST SPELT MALT EBC 3.5–6.0	up to **60 %**	min		82.0							33.0	1.8	3.5	5.6				Base malt, improvement of foam and turbidity stability	GOOSEBERRY, LEMON
			max	5.5		3.0	1.95			14.0		44.0	2.7	6.0	6.1	2.0				
	BEST RYE MALT EBC 5–10	up to **50 %**	min		84.9								2.3	5.0					Base malt, rye beers, e.g. Rye IPA	BREAD
			max	5.0									4.2	10.0						
	BEST OAT MALT EBC 3–8	up to **50 %**	min										1.6	3,0					Base malt, velvety mouth feel, oat beers, e.g. Oatmeal Stout	NUT, OATS
			max	4.4									3.5	8,0						

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