BESTMALZ
FOR THE BEST TASTE

Product Specification BEST NP Ultra-Pale Malt

Crop
2025

BEST NP Ultra-Pale Malt

BEST NP Ultra-Pale Malt is produced from special high-quality brewing barley varieties. The raw material undergoes very little colour change during the malting process. It is gently processed to achieve a stable final moisture content, making it completely stable for storage. Thanks to its unique malting process and light malty taste, BEST NP Ultra-Pale Malt is ideal for brewing particularly pale-coloured beers.

Flavor: Grain

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	2,0/1,2	2,3/1,3	EBC / L
Wort pH	5,7	6,1	
Grading > 2,5 mm	90		%
Diastatic Power	250		WK
ß-Glucan (65° C)		350	

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 % Up to 100% of the grain bill for pale ales, pale premium pilsner and pilsner beers, and 'light' beers, as an enzyme-rich, light-coloured base 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.

All BEST brewing malts are being tested regularly for N-Nitrosodimethylamine (NDMA). Their nitrosamine content is below the permitted technical guideline value.

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, March 2025

BESTMALZ-QUALITÄT 18 99 GEPRÜFT FOR THE BEST BEER

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