BESTMALZ
FOR THE BEST TASTE

Product Specification BEST Spelt Malt

Crop
2025

BEST Spelt Malt

BEST Spelt Malt is essential for the production of typical strong, top-fermented spelt beers and additionally improves foam and cloud stability. As an ancient grain, spelt is said to have numerous health-promoting properties, which is why it was already the favorite grain of Hildegard von Bingen, the medieval pioneer of the health movement. Since this spelt can only be grown and processed in a few regions of southern Germany, BEST Spelt Malt is a unique specialty.

Flavor: Gooseberry, Lemon

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		5,5	%
Extract (dry substance)	82.0		%
Fine-coarse difference (EBC)		3.0	%
Viscosity (8,6%)		1,95	mPas
Protein, dry basis		16,1	%
Kolbach index	33.0	44.0	%
Wort color	3.5 / 1.6	6.0 / 2.7	EBC / L
Wort pH	5,6	6,1	
Grading 2,2mm		2.0	%

Raw material
Top-Quality Spelt

Raw material source
Germany

Ingredients
Spelt, water

Recommended
Brewery, food industry

Brewery application
% of the grain bill up to 60 % For all spelt beers, for other top-fermented beers, multi-grain beers and for improving foam and haze stability.

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.

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, February 2025

BESTMALZ-QUALITÄT 18 99 GEPRÜFT FOR THE BEST BEER

Dirk Schneider
Head of Quality Management