BESTMALZ
FOR THE BEST TASTE

**Product Specification BEST Wheat Malt**

Crop
**2025**

# BEST Wheat Malt

BEST Wheat Malt is the base malt for all wheat beer varieties. It ensures tangy freshness and the typical top-fermented wheat beer taste. It is produced exclusively from high-quality brewing wheat. Compared to BEST Pilsen Malt, the wheat malt has a higher protein content and is therefore suitable for increasing the full-bodiedness and improving the foam in top-fermented beer specialties.

**Flavor:** Lemon, Clove

**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) | | 2.5 | % |
| Viscosity (8,6%) | | 1.99 | mPas |
| Protein, dry basis | | 13.5 | % |
| Soluble nitrogen | 680 | 850 | mg/100g |
| Kolbach index | 36.0 | 46.0 | % |
| Wort color | 3.5 / 1.8 | 6.0 / 2.7 | EBC / L |
| Wort pH | 5.6 | 6.1 | |
| Grading 2,2mm | | 2.0 | % |
| Diastatic Power | 250 | | WK |

**Raw material**
Top-Quality Brewing Wheat

**Raw material source**
Germany

**Ingredients**
Wheat, water

**Recommended**
Brewery, food industry

**Brewery application**
% of the grain bill up to 60 % Base malt for all wheat beers, top-fermented beers, Kölsch, for alcohol-reduced as well as alcohol-free 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.

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