



BESTMALZ

FOR THE BEST BEER

Product Specification

BEST Vienna

Crop: 2021

The use of BEST Vienna results in a full golden beer color, excellent foaming and a pleasant, full-bodied taste in the final beer. Unlike BEST Heidelberg, this malt uses two-row malting barley varieties that form more coloring substances during the malting process. The protein content is slightly higher than in a Pilsen malt from the same harvest, with comparable enzyme content and high extract values.

Flavor: Honey, typical malty taste

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)		2,0	%
Viscosity (8,6%)		1,6	mPas
Friability	81,0		%
Glassiness		2,5	%
Soluble nitrogen	650	800	mg/100g
Protein, dry basis		12,0	%
Kolbach index	37,0	45,0	%
Wort color	8,0 / 3,5	10,0 / 4,2	EBC / L
Wort pH	5,6	6,1	
Grading > 2,5 mm	90,0		%
Diastatic Power	250,0		WK
β-Glucan (65° C)		350,0	

Raw material:	Spring barley
Raw material source:	Germany
Ingredients:	Barley, water
Recommended:	Brewery, food industry
For breweries:	Up to 100% As base malt for color and aromatic beers, Vienna, amber lager, golden ale and porter
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.



BESTMALZ

FOR THE BEST BEER

Product Specification

BEST Vienna

Crop: 2021

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.

BESTMALZ products are being tested regularly for N-Nitrosodimethylamine (NDMA). The nitrosamine content of BESTMALZ products is below allowable thresholds.

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:

- Parameters:
 - o Plant impurities / foreign grain : max. 1 %
 - o Foreign matter (metal / glass) : absence
 - o No plant particles : max. 0,1 %
- Mycotoxins:
 - o Aflatoxin B1 : max. 2 µg / kg
 - o Aflatoxin B1+B2+G1+G2 : max. 4 µg / kg
 - o Ochratoxin : max. 3 µg / kg
 - o Zearalenone : max. 100 µg / kg
 - o Deoxynivalenol (DON) : max. 750 µg / kg
- Heavy metals:
 - o Lead : max. 0,2 mg / kg
 - o Cadmium : max. 0,1 mg / kg
- The product is ionization and radiation free

Heidelberg, December 2021

Dirk Schneider

Head of Quality Management