

Product Specification BEST NP Ultra-Pale Malt

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	% <i>4,7</i>
Extract (dry substance)	80,5		% <i>81,2</i>
Fine-coarse difference (EBC)		2	%
Viscosity (8,6%)		1,6	mPas
Friability	81		% <i>84,5</i>
Glassiness		2,5	% <i>1,2</i>
Protein, dry basis	9	11,5	% <i>10,4</i>
Soluble nitrogen	610	750	mg/100g <i>670</i>
Kolbach index	36	43	%
Wort color	2,2/1,3	2,5/1,4	EBC / L <i>2,2/1,3</i>
Wort pH	5,7	6,1	
Grading > 2,5 mm	90		%
Diastatic Power	250		WK
β-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.