

Product Specification BEST Sakura Smoked Malt

BEST Sakura Smoked Malt

BEST Sakura Smoked is produced using the finest cherry wood and creates notes that reflect the taste of fresh, aromatic scent of cherry blossoms. The malt is ideal for both beer and whisky production.

For initial use, we recommend 10% in the malt bill, which can be increased to 100% due to its high enzymatic power. It should be noted that the full cherry blossom aroma generally develops only after fermentation and cellaring.

Flavor: Cherry, Cherry blossom, Smoke

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		5.8	%
Extract (dry substance)	77.0		%
Fine-coarse difference (EBC)		2.5	%
Protein, dry basis	9.5	13.0	%
Wort color	3.0 / 1.6	8.0 / 3.5	EBC / L
Wort pH	5.6	6.1	
Diastatic Power	250		WK
Phenols	45	50	ppm

Raw material

Top-Quality Brewing Barley

Raw material source

Germany

Ingredients

Barley, water

Recommended

Brewery, food industry, distillery

Brewery application

% of the grain bill up to 100
Up to 100% bock, dark beers, export, porter, smoked beer, wheat beer, distillates (whisky)

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, January 2026



Dirk Schneider
Head of Quality Management