

**Product Specification BEST Wheat Malt Dark**

## BEST Wheat Malt Dark

BEST Wheat Malt Dark is the dark or "Munich variant" of BEST Wheat Malt. It is suitable for use in sparkling, amber and dark wheat beers as well as in top-fermented beer specialties. Due to the more intensive malting process, BEST Wheat Malt Dark achieves a fuller, maltier body in the beer in combination with richer bright colors. Compared to a barley malt of comparable color, the aroma profile is somewhat more intensely fruity to floral, the foam is improved by fine pores and longer shelf life.

**Flavor:** Passion fruit, Clove

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       |          | %       |
| Fine-coarse difference (EBC) |          | 2.5      | %       |
| Viscosity (8,6%)             |          | 1.95     | mPas    |
| Protein, dry basis           |          | 14       | %       |
| Soluble nitrogen             | 680      | 850      | mg/100g |
| Kolbach index                | 37       | 47       | %       |
| Wort color                   | 16 / 6.5 | 20 / 8.0 | EBC / L |
| Wort pH                      | 5.6      | 6.1      |         |
| Grading 2,2mm                |          | 2        | %       |
| Diastatic Power              | 240      |          | 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 % For dark wheat beers, dark top-fermented beers, dark reduced-alcohol beers and non-alcoholic 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.

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**

**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.**

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**Dirk Schneider**  
Head of Quality Management