



BESTMALZ

FOR THE BEST BEER

BEST Malt

For The Best Beer





WALLERTHEIM
PRODUCTION / LOGISTICS



KREIMBACH-KAULBACH
PRODUCTION



HEIDELBERG
HEADQUARTERS



BESTMALZ PROFILE

Palatia Malz GmbH is a traditional German family business which sells its products under the brand name „BESTMALZ“ in Germany and abroad. The company was established as a flour mill in 1899. Five years later, the mill was converted to a malting house. Eversince, the family-owned malting business has produced top-grade products from barley and other grains that have gained recognition and respect in the company's markets at home and abroad.

LOCATED IN THE MIDST OF NATURE

The company's main production facility in Kreimbach-Kaulbach near Kaiserslautern was joined in the 1980s by a second malt house in Wallertheim near Mainz. The company has its headquarters in Heidelberg. Set at the heart of the best regions for cultivating malting barley in Germany, the two production plants currently process almost 90,000 tons of barley and other grains.

OUR PRODUCTS

Our product range encompasses more than 50 different base and specialty malts.

Careful moisture control, sufficient time for germination, slow kilning and extremely gentle roasting: These are the features of state-of-the-art, modern malt production at BESTMALZ.

RELIABLE AND SUSTAINABLE PRODUCTION

We monitor our certified production processes and strive to ensure resource-efficient energy and environmental management. We continuously enhance our process-related quality assurance and our in-house documentation systems as a matter of course.

OUR PHILOSOPHY

As a mid-sized family-owned company, we take a long-term view to our business operations and planning, reinvesting a large portion of our profits back into the company and conducting research and product development systematically as part of the business' future growth. We aim to offer our customers in Germany and abroad the very BEST quality – that is our guiding principle in everything we do!



BESTMALZ QUALITY

BESTMALZ is a premium brand in Germany and on the international markets. As its owner, we vouch for the quality of our products and ensure that they meet the highest standards. Whether it comes to selecting the raw materials, ensuring natural purity in production, packaging the products or the long-term oriented dealing with customers and business partners, quality always takes top priority!

QUALITY HAS MANY FACETS

We take an active role in expert committees and accept only the very best products for our malts. Thanks to longstanding and trust-based relationships with our suppliers, we can count on first-rate raw materials to make our BEST malts. The barley we process is grown almost exclusively in Germany. We place great importance on sustainability and support our partners in agriculture and trade.

QUALITY USES STATE-OF-THE-ART TECHNOLOGY

The location of our production facilities at the heart of nature gives us a natural

advantage. The purity of our entire product range is a result of clean air and water. Each individual grade is exceptionally authentic. Quality is also important when it comes to packaging and logistics: We pack the malt in our modern bagging facilities, ensuring first that it is free of dust and other undesirable particles. Thanks to fully automated palletizing and a comprehensive loading and volume control system, our customers and business partners can rest assured that they will receive exactly what they ordered.

QUALITY NEEDS TALENT

All members of our team are professionals with exceptional performance in their respective areas. We are driven by the desire for total customer satisfaction and personal development. Specialized training courses combined with our employees' willingness to learn ensure that each individual as well as the company as a whole are flexible and receptive to new ideas. We not only want to achieve the highest possible quality, we are also committed to continuous development in our company.

A close-up photograph of light-colored, ungerminated malted grains, likely barley or wheat, scattered across a rustic wooden surface. The grains are plump and have a slightly irregular shape.

BASE MALTS

08 - 17

A close-up photograph of a person's hand holding a white sack filled with a large quantity of golden-brown malted grains. The grains appear to be a specialty malt, possibly roasted or smoked, given their darker hue compared to base malts.

SPECIALTY MALTS

18 - 27

A close-up photograph of a large pile of golden-brown malted grains, similar to base malts, resting on a light-colored wooden surface. The grains are densely packed and show some variation in color, suggesting a craft malt.

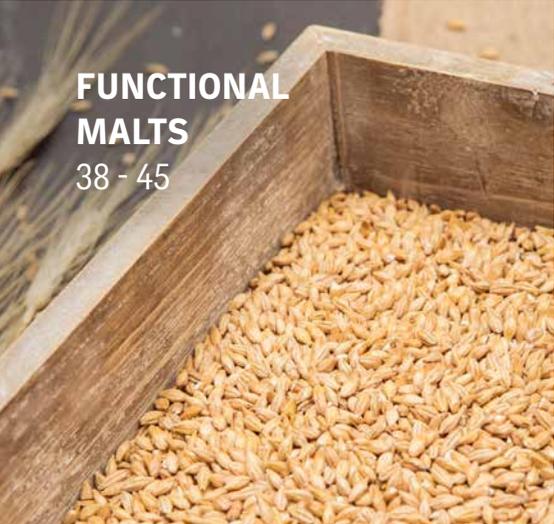
CRAFT MALTS

28 - 31

A close-up photograph of dark brown, roasted malted grains. The grains are plump and have a rich, dark color, indicating they have been roasted. The background is dark, making the grains stand out.

ROASTED MALTS

32 - 37

A close-up photograph of a wooden tray filled with light-colored malted grains. The tray is made of thick, weathered wood and is set on a wooden surface. The grains are similar to base malts.

FUNCTIONAL MALTS

38 - 45

A close-up photograph of three shallow, light-colored ceramic bowls filled with different types of malted grains. One bowl contains dark roasted grains, another contains light-colored grains, and the third contains a mix of light and dark grains. The bowls are arranged on a wooden surface.

OTHER GRAINS

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SERVICE

Our sales partners in Germany and abroad are highly trained and experienced when it comes to using and processing our BEST malts. We place great importance on ensuring the fast availability of our products for our customers. We work in teams and react to requests from our customers all over the world around the clock. For more information and contact details, visit our website at **www.bestmalz.com**.



BESTMALZ BASE MALTS



These malts are the basics: From our extremely pale BEST Heidelberg to dark BEST Melanoidin, we offer a wide range of base malts for diverse beers. Most can be used at 100 percent of the grain bill and some are available in organic quality. Like all of our malts, they are malted slowly and dried gently, ensuring that they are rich in enzymes. Our base malts possess outstanding processing properties. We combine locally grown raw materials with careful processing to provide the ideal foundation for your beers. The manufacturing process for all our base malts fully complies with the purity guidelines of the German "Reinheitsgebot".



BEST HEIDELBERG



GRAIN „CRISPY“*

Base malt for Pale Ales, Pale Premium Pilsner and Pilsner beers, 'light' beers, as an enzyme-rich and light-colored basis for all beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	11.5
Soluble nitrogen	mg/100g	610	750
Kolbach index	%	36.0	43.0
Wort color	EBC		2.9
	L		1.5
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

BEST Heidelberg is made using special, two-row barley variety that tends to create less color during the malting process. BEST Heidelberg is suited to particularly pale beers. The malt has a slightly lower protein content than a classic pilsner malt from the corresponding crop year, but with a high extract value and very high enzyme activity. BEST Heidelberg complies with the purity guidelines of the German Reinheitsgebot.

UPTO **100 %**

EBC **up to 2.9**

* Malt type aroma / taste

Base malts · Specialty malts · Craft malts · Roasted malts · Functional malts · Other grains



BEST PILSEN MALT



GRAIN „CRISPY“

Base malt for all beers, Premium Pilsner and Pilsner beers, Export, Kölsch, Lager, Helles, light beers, and as a base malt for almost all beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	11.5
Soluble nitrogen	mg/100g	610	780
Kolbach index	%	36.0	45.0
Wort color	EBC	3.0	4.9
	L	1.6	2.3
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

BEST Pilsen Malt is rich in enzymes and has a high extract value. Used either alone or together with other malts, it is the perfect base malt for all kinds of exceptional and flavorful beers. Even with a high concentration of specialty malts in the grain bill, this malt ensures optimal processing during production and, as a result, is a base ingredient for the best first-class beers of all styles. BEST Pilsen Malt complies with the purity guidelines of the German Reinheitsgebot.

UPTO **100 %**

EBC **3.0 - 4.9**



BEST PALE ALE



GRAIN



MALT

For Pale Ale, Kölsch, Pilsner and all other beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa.s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	11.5
Soluble nitrogen	mg/100g	610	780
Kolbach index	%	36.0	45.0
Wort color	EBC	5	7
	L	2.3	3.1
Wort pH		5.7	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

BEST Pale Ale is an ideal basis for many different styles of English Ale and numerous other beers that require a fuller, golden color and a tangy but also more full-bodied taste. BEST Pale Ale complies with the purity guidelines of the German Reinheitsgebot.

UPTO **100 %**

EBC **5 - 7**



BEST VIENNA



MALT



HONEY

For Export, Märzen, Porter and all other beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%		12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%	37.0	45.0
	EBC	8	10
Wort color	L	3.5	4.2
		5.6	6.1
Wort pH		5.6	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	250.0	
β-Glucan (65 °C)			350.0

BEST Vienna produces a golden color, excellent foam and a pleasant mouth feel in the finished beer. Unlike BEST Heidelberg, this malt uses two-row brewing barley varieties that create more color during the malting process. The protein content is somewhat higher than in a Pilsen malt of the same crop year with a similar enzyme composition and high extract values. BEST Vienna complies with the purity guidelines of the German Reinheitsgebot.

UPTO 100 %

EBC 8 - 10



BEST MUNICH



MALT



BREAD

Base malt for all dark beers, Export, Märzen, Alt, wheat beers, Bock and Brown Ale.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa.s		1.60
Friability	%	78.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%	36.0	47.0
Wort color	EBC	11	20
	L	4.6	8.0
Wort pH		5.6	6.1
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	230.0	
β-Glucan (65 °C)			350.0

BEST Munich intensifies the mouth feel and malty flavor of amber to dark beers in a pleasant way. Even a small amount in the grain bill gives the beer a typical malty note. BEST Munich is therefore ideally suited to enhancing the body of very highly fermented beers. Due to the generally higher levels of protein in this malt, the higher its concentration in the grain bill, the better the foam of the beers brewed with it. BEST Munich complies with the purity guidelines of the German Reinheitsgebot.

UPTO

100 %

EBC

11 - 20



BEST MUNICH DARK



MALT



HONEY

Base malt for all dark beers, Märzen, Alt, Bock, Brown Ale
and all other dark beer styles

SPEZIFIKATIONEN		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.60
Friability	%	78.0	
Glassiness	%		2.5
Protein, dry basis	%	9.0	12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%		47.0
Wort color	EBC	21	35
	L	8.4	13.7
Wort pH		5.4	5.9
Grading > 2,5 mm	%	90.0	
Diastatic Power	WK	230.0	
β-Glucan (65 °C)			350.0

BEST Munich Dark creates intensive, full-flavored beers with a distinctly malty body and a luminous, dark color. The special malting process results in a high degree of solubility without losing the positive sensory qualities of the malt. Used in a high concentration in the grain bill, this enzyme-rich malt can also be processed without problem and without any loss of quality, usually by reducing mashing at lower temperatures. BEST Munich Dark complies with the purity guidelines of the German Reinheitsgebot.

UPTO

100 %

EBC

21 - 35



BEST MELANOIDIN LIGHT



MALT



BLACKBERRY



PLUM

For dark and rust-colored beers, Alt, Märzen, Bock, wheat beer and many other beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	40	60
	L	16	23
Wort pH		5.0	5.8
Grading > 2,5 mm	%	90.0	

BEST Melanoidin Light has high levels of Maillard products, or melanoidins, which produce a highly intensive aroma and color. As well as giving the beer a rust color, they lend it a unique taste and a dry, full-bodied character. Melanoidins can also have a positive impact on the storage life of the beer. As the malt is high in enzymes, it can make up a large share of the grain bill. BEST Melanoidin Light complies with the purity guidelines of the German Reinheitsgebot.

UPTO

70 %

EBC

40 - 60



BEST MELANOIDIN



BLACKBERRY



CHERRY

For dark and rust-colored beers, Alt, Märzen, Bock, wheat beer and all other beer styles.

SPEZIFIKATIONEN		MIN MAX	
Moisture content	%		4.9
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	61	80
	L	23	31
Wort pH		5.0	5.8
Grading > 2,5 mm	%	90.0	

BEST Melanoidin has even more aroma and flavor-enhancing Maillard products than BEST Melanoidin Light, thanks to the more intensive malting process. As a result, this malt is an excellent basis for all especially strong, dry and full-bodied, dark red to chestnut-colored beers. The fruity aromas are also more pronounced than in BEST Melanoidin Light with hints of dried fruit. BEST Melanoidin complies with the purity guidelines of the German Reinheitsgebot.

UPTO

50 %

EBC

61 - 80



BESTMALZ SPECIALTY MALTS

Base malts · **Specialty malts** · Craft malts · Roasted malts · Functional malts · Other grains



Brewers who like to experiment need a special kind of malt. Our range also includes malts with distinctive flavors for beers that are in a league of their own. As with all BEST malts, the magical combination of color, aroma, ingredients and processing characteristics is harmonious. Carefully developed and patiently malted, they will give your beer creations an individual, handcrafted touch. Whether you prefer a pale beer or a Porter, BEST specialty malts will do the job.



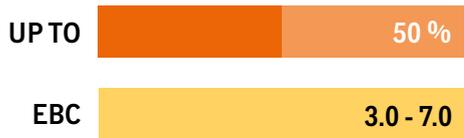
BEST CARAMEL® PILS



For Pilsner, Helles, Lager, Kölsch, Export, wheat beer, light beers, reduced-alcohol beer, all pale beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	3.0	7.0
	L	1.6	3.1
Wort pH		5.0	5.8

BEST Caramel® Pils is the palest of all BEST Caramel® malts. It is therefore especially suited to giving the beer more mouth feel without intensifying its color. BEST Caramel® Pils produces a sweet flavor in the beer that is reminiscent of honey, as the sugar-like caramel compounds contained in the malt can no longer be fermented by the yeast. Likewise, these products can lead to an improvement in the foam and greater flavor stability. BEST Caramel® Pils complies with the purity guidelines of the German Reinheitsgebot.





BEST CARAMEL® HELL



HONEY



CARAMEL/TOFFEE

For Helles, Märzen, wheat beers, light beers, reduced-alcohol and non-alcoholic beers, all golden to amber-colored beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	20	40
	L	8.0	16
Wort pH		5.0	5.8

BEST Caramel® Hell reinforces the typical “caramely” malt aroma of the beer, giving it a mouth feel that is reminiscent of honey and cream toffee. The color of the beer ranges from golden hues to amber, depending on the amount used in the grain bill. The foam and flavor stability of the beer are also improved. As with BEST Caramel® Pils, only the best two-row summer barley varieties are used together with our gentle BEST caramelization technique to make this outstanding specialty malt. BEST Caramel® Hell complies with the purity guidelines of the German Reinheitsgebot.

UPTO

50 %

EBC

20 - 40



BEST CARAMEL® AROMATIC



CARAMEL/TOFFEE



BISCUIT

For wheat beers, Bock, Alt, Porter, Amber and darker beer styles.

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	41	60
	L	16	23
Wort pH		5.0	5.8

BEST Caramel® Aromatic gives beer an increasingly strong, malty and “caramely” flavor, as well as a correspondingly darker color. Its sensory profile ranges from honey with a light cream toffee note to a dark, strong caramel with hints of almond and nut. The malt has excellent processing properties and can make up a large percentage of the grain bill. It also has a positive impact on the foam. BEST Caramel® Aromatic complies with the purity guidelines of the German Reinheitsgebot.

UPTO

50 %

EBC

41 - 60



BEST CARAMEL® AMBER



DATES



BISCUIT

For Märzen, wheat beers, Bock, Amber Ale, Amber Lager, amber-colored and dark beer styles.

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	61	80
	L	23	31
Wort pH		5.0	5.8

Compared to BEST Caramel® Hell and BEST Caramel® Aromatic, BEST Caramel® Amber produces an even more intense sweet, nutty caramel flavor in the beer and makes it darker, according to the color of the wort. This malt is particularly suited to all strong-flavored, full-bodied and highly aromatic beers, where a malty flavor is required. BEST Caramel® Amber complies with the purity guidelines of the German Reinheitsgebot.

UP TO

50 %

EBC

61 - 80



BEST CARAMEL® MUNICH I



DATES



ALMONDS

For Alt, Märzen, wheat beers, Bock and all dark beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	81	100
	L	31	38
Wort pH		5.0	5.8

BEST Caramel® Munich I is the palest of the BEST Caramel® Munich malts. The stronger the color, the more the malty flavor shifts from tasting sweet and caramely to become nuttier, reminiscent of almonds and slightly toasted like bread crusts. BEST Caramel® Munich malts can be used to produce wonderfully rich, dark colors in the beer, even if they make up a low percentage of the grain bill. Our unique BEST caramelization technique also achieves an exceptionally consistent degree of caramelization in the grain, making it easier to process during brewing and creating a pleasant flavor in the finished beer. BEST Caramel® Munich I complies with the purity guidelines of the German Reinheitsgebot.

UP TO

50 %

EBC

81 - 100



BEST CARAMEL® MUNICH II



ROASTED
ALMONDS



BREAD

For Märzen, wheat beer, Bock and all dark beer styles.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	110	130
	L	42	49
Wort pH		5.0	5.8

BEST Caramel® Munich II has an L value of 42-49, giving it a slightly more intensive color than BEST Caramel® Munich I. As well as its darker color it also has a stronger flavor reminiscent of almonds and bread crust. The malt itself is characterized by a discreet toasted note. BEST Caramel® Munich malts have good processing properties and give the finished beer a pleasant flavor profile. BEST Caramel® Munich II complies with the purity guidelines of the German Reinheitsgebot.

UPTO

50 %

EBC

110 - 130



BEST CARAMEL® MUNICH III



ROASTED
ALMONDS



BREAD

For Märzen, wheat beers, Bock and all beer styles with a strong, dark color.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Protein, dry basis	%		12.0
Wort color	EBC	131	200
	L	50	76
Wort pH		5.0	5.8

BEST Caramel® Munich III is the darkest caramel malt in the BEST Caramel® Munich range. Even when used in smaller amounts in the grain bill, this malt can produce beers with a strong, dark color. Also it can be used for making all kinds of dark, special beers, where a full, round mouth feel that is reticent of toast and bread crust is required. The pleasant, roasted flavor components of the malt are distinctly perceptible in the beer, depending on the amount used in the grain bill. BEST Caramel® Munich III complies with the purity guidelines of the German Reinheitsgebot.

UPTO

40 %

EBC

131 - 200





BESTMALZ CRAFT MALTS

Base malts · Specialty malts · **Craft malts** · Roasted malts · Functional malts · Other grains



Developed by brewers for brewers: Our two craft malts BEST Red X[®] and BEST Special X[®] offer considerable potential for craft beer with lots of flavor, color and taste. At the same time, they are easy to use and produce reliable results. BEST craft malts can be depended on to help you implement your ideas. Some legendary beers have been made with our craft malts and have become “big sellers” in their regions.



BEST RED X[®]



PASSION FRUIT



SHERRY

Base malt for all red and red-tinted beers, amber-colored beers, red-tinted wheat beers, red-tinted Alt, Red Ales, dark beer with a red tinge and many others.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	79.0	
Friability	%	76.0	
Glassiness	%		2.5
Protein, dry basis	%		12.0
Soluble nitrogen	mg/100g		750
Wort color	EBC	28	32
	L	11	13
Wort pH		5.4	6.1
Diastatic Power	WK	200.0	

BEST Red X[®] is a malt that has become synonymous with red-tinted beers. As it can be used at 100% of the grain bill, there is no need to add any other malt. Thanks to its exceptional process reliability and optimal processability, BEST Red X[®] can be employed to brew consistently fiery beers with intense reddish hues. The malt was designed for a 12°P beer. To retain the red color in stronger beers, some BEST Pilsen Malt should be added to the grain bill due to the higher wort gravity. BEST Red X[®] complies with the purity guidelines of the German Reinheitsgebot.

UP TO

100 %

EBC

28- 32



BEST SPECIAL X[®]



DRIED FRUIT



CHOCOLATE

For Alt, Bock, Schwarzbier, malt beers, Belgian styles like Abbey and Trappist beer, British styles like Amber beers, Dark Ales, Porters and Stouts, and as an ingredient for all craft beers.

SPECIFICATION		MIN MAX	
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Wort color	EBC	300	400
	L	115	150
Wort pH			5.8

BEST Special X[®] is a dark caramel malt that has been roasted only for a short time. As a result, it develops a very intensive, exceptional flavor profile. Adding max. 20% to the grain bill leads to a luminous, chestnut red to chestnut brown color in a 12°P beer. Even when used in smaller amounts, the malt is ideally suited to supporting the overall body of dark beers, giving them a more diverse and interesting taste. BEST Special X[®] is a fantastic malt variety that brewers looking for new ideas should take advantage of because of the diverse possibilities of this special malt. BEST Special X[®] complies with the purity guidelines of the German Reinheitsgebot.

UP TO

20 %

EBC

300 - 400



BESTMALZ

ROASTED MALTS



For dark beers: BEST roasted malts guarantee a dark beer color and exciting toasted flavors. As our roasted malt varieties are produced in very small batches, the colors can be designed precisely to match customers specifications. The gentle roasting process has been proven to reduce pyrazines. These are responsible for the astringent bitter flavor of dark beers. Intensive chocolate to espresso notes will give your dark beers a unique character.



BEST CHOCOLATE



CHOCOLATE

For all beer styles to intensify the color, for Schwarzbier, Bock, Alt, Brown Ale, Porter, brown beers, Stouts, and all other dark to black beer styles with a mild roasted or coffee note.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	75.0	
Wort color	EBC*	800	1,000
	L	300	380

* deviation $\pm 10\%$

UPTO



10 %

EBC



800 - 1,000

BEST Chocolate is the ideal malt for brewers who want to start exploring the possibilities of beer with a distinct roasted flavor. The malt is produced from green or kiln-dried malt using the very best brewing barley in a special, particularly gentle roasting process. This helps to prevent distinct bitter flavors, as demonstrated by the extremely low pyrazine levels. As a result BEST Chocolate can also be used at up to 10% of the grain bill to produce very pleasant dark beers and stouts without an astringent, bitter taste. The foam on the beer remains light-colored. BEST Chocolate complies with the purity guidelines of the German Reinheitsgebot.



BEST BLACK MALT



CACAO



COFFEE

For all beer styles to intensify the color, for Schwarzbier, Bock, Alt, Brown Ale, Porter, and all other very dark to black beer styles with a mild roast or coffee note.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	65.0	
Wort color	EBC*	1,100	1,200
	L	415	450

* deviation $\pm 10\%$

UP TO



EBC



BEST Black Malt is roasted more intensively than BEST Chocolate and is ideal for very dark beers and Stouts that are characterized by a pleasant roasted note. Depending on the amount used in the grain bill, the malt produces a flavor profile in the beer ranging from bitter chocolate to strong coffee. Despite the more intensive roasting process, our gentle methods prevent astringent, unpleasantly bitter tastes, as can be easily validated when checking the comparatively low pyrazine levels. At the same time, the beer retains a light-colored foam. BEST Black Malt complies with the purity guidelines of the German Reinheitsgebot.



BEST BLACK MALT eXtra



BREAD



COFFEE

For all beer styles to intensify the color, for Schwarzbier, Bock, Alt, Brown Ale, Porter and all other very dark to deep black beer styles with an intensive roast note.

SPECIFICATION		MIN	MAX
Moisture content	%		4.5
Extract fine grind, dry basis	%	65.0	
Wort color	EBC*	1,300	1,400
	L	490	529

* deviation ± 10%

BEST Black Malt eXtra is the darkest malt in the BEST Black Malt series. The intensive roasting process produces colors and flavor components that give the beer a black to deep black color and nuances of black coffee or strong espresso. BEST Black Malt eXtra does not make the foam darker either and complies fully with the specifications of the German Reinheitsgebot.

UPTO

5 %

EBC

1,300 - 1,400





BESTMALZ FUNCTIONAL MALTS

Base malts · Specialty malts · Craft malts · Roasted malts · **Functional malts** · Other grains



For a better foam and a smoky or peaty flavor: Thanks to their chemical and physical properties, our functional malts and grains change the composition of the wort, and thus the taste, texture and foam of your beer creations. For example, BEST Chit Malt improves the foam on the beer, and BEST Acidulated Malt alters the pH value in the mash. BEST Smoked and BEST Peated are ideal for beers with a smoky taste – and even for making whisky.



BEST ROASTED BARLEY



Indispensable for typical dark and bitter Stouts (Irish and Scottish) and to intensify the color and flavor of Schwarzbier, dark beers, dark Bock, Brown Ales, Porter and many others.

SPECIFICATION		MIN	MAX
Moisture content	%		5.5
Wort color	EBC	1,200	1,400
	L	450	529
Congress mash		5.6	6.1

BEST Roasted Barley imparts a characteristic, deep dark color to beer. Depending on the amount used in the grain bill, it enhances the taste of the beer with intensive roasted notes and bitter flavors reminiscent of strong, black coffee or Italian espresso. In addition, the malt significantly stabilizes the stability of the foam.

UPTO **5 %**

EBC **1,200 - 1,400**



BEST CHIT MALT



EFFERVESCENCE

For all beer styles to optimize foam stability.

SPECIFICATION		MIN	MAX
Moisture content	%		4.9
Extract fine grind, dry basis	%	50.0	
Protein, dry basis	%		12.0
Kolbach index	%		34.0
Wort color	EBC	2.0	3.0
	L	1.2	1.6
Diastatic Power	WK	250.0	

UPTO  **15 %**

EBC  **2.0 - 3.0**

BEST Chit Malt is used occasionally or consistently in the mashing process, making it unique among specialty malts. This barely dissolved barley malt is characterized by a very high level of high-molecular protein compared to a Pilsen malt, making it more suitable for compensating strongly dissolved malts and improving the foam. The malt has a particularly high level of inherent starter enzymes, which contribute significantly to improving the conversion of starch, thus increasing the yield. Thanks to its pale color, BEST Chit Malt does not add color to the beer. BEST Chit Malt complies with the purity guidelines of the German Reinheitsgebot.



BEST ACIDULATED MALT



For all beer styles for optimizing the pH levels in the mash.

SPECIFICATION		MIN MAX	
Moisture content	%		8.0
Extract fine grind, dry basis	%	76.0	
Protein, dry basis	%		12.0
Wort color	EBC	3.0	8.0
	L	1.6	2.7
Wort pH		3.5	4.5
Acidity	%	40	50

BEST Acidulated Malt is used to optimize the pH in the mash when the water used for brewing is suboptimal. This leads to an increase in enzyme activity in the mash and thus a higher yield and improved flavor stability. The malt also produces a lighter color in the wort and balances the flavor of the beer. The amount used and its effect on the mash pH must be determined by means of preliminary tests. The pH of the wort and the beer is generally not reduced as the improved starch conversion results in more buffer substances being formed. BEST Acidulated Malt complies with the purity guidelines of the German Reinheitsgebot.





BEST SMOKED



SMOKE



HAM

Base malt for all beers with a smoky note as well as for Lager, wheat beers, Porter, Bock and distillates (whisky).

SPECIFICATION		MIN	MAX
Moisture content	%		5.5
Extract fine grind, dry basis	%	77.0	
Fine-coarse difference EBC	%		2.5
Protein, dry basis	%	9.5	13.0
Wort color	EBC	3.0	8.0
	L	1.6	3.5
Wort pH		5.6	6.1
Diastatic Power	WK	250.0	

BEST Smoked is prepared over beech wood from the Franconian Jura Mountains and gives the beer a characteristic flavor reminiscent of smoked ham and bonfires. The malt is ideally suited to making both beer and whisky. The intensity of the smoked flavor depends to a large extent on the amount of malt used. We recommend 10% of the grain bill for a first application, increasing it to up to 100% depending on your preference. However, you should take into account that the overall smoky flavor usually only unfolds once the beer has been fermented and stored. BEST Smoked complies with the purity guidelines of the German Reinheitsgebot.

UP TO

100 %

EBC

3.0 - 8.0



BEST PEATED



SMOKE



PEAT



WOOD

For beers with a smoky note as well as for Lager, wheat beers, Porter, Bock and distillates (whisky).

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	78.0	
Fine-coarse difference EBC	%		2.5
Protein, dry basis	%	9.5	13.0
Wort color	EBC	3.0	8.0
	L	1.7	3.6
Wort pH		5.6	6.1
Diastatic Power	WK	250.0	
Phenols	ppm	5	50

BEST Peated is smoked over a turf fire using the best available peat. The smoke imparts a strong smoky, phenolic flavor, which is reflected in the malt aroma. Brewers can use up to 100% in the grain bill. Depending on the composition and intensity in the grain bill, this malt generates a light to intense peaty aroma and an earthy flavor. It is made using high-quality summer barley. BEST Peated complies with the purity guidelines of the German Reinheitsgebot.

UP TO

100 %

EBC

3.0 - 8.0





BESTMALZ OTHER GRAINS

Base malts · Specialty malts · Craft malts · Roasted malts · Functional malts · **Other grains**



It doesn't necessarily have to be barley: Malt made of other grains can create a wider range of beers and a different texture, making your special beers even more unique. For example turning an IPA into a rye IPA gives the beer an interesting grainy flavor. Oats create a soft mouth feel and spelt has been used for a long time in breweries thanks to its health-promoting properties. These malts do not comply with the purity guidelines of the German Reinheitsgebot.



BEST HEIDELBERG WHEAT MALT



LEMON



CLOVE

For pale wheat beers, pale top-fermented beers, pale reduced-alcohol and non-alcoholic beers.

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.99
Soluble nitrogen	mg/100g	680	850
Protein, dry basis	%		13.0
Wort color	EBC	2.5	3.5
	L	1.4	1.8
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0
Diastatic Power	WK	250.0	

BEST Heidelberg Wheat Malt is a particularly pale wheat malt that emphasizes the effervescent freshness and typical top-fermented flavor of wheat beer. BEST Heidelberg Wheat Malt is produced exclusively from high-quality, selected brewing wheat varieties that do not tend to add color during the malting process. The protein content is slightly more moderate than in BEST Wheat Malt due to the properties of the raw material.

UP TO

60 %

EBC

2.5 - 3.5



BEST WHEAT MALT



PASSION FRUIT



CLOVE

Base malt for all wheat beers, top-fermented beers, Kölsch, reduced-alcohol and non-alcoholic beers and many more.

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6 %)	mPa·s		1.99
Protein, dry basis	%		13.5
Soluble nitrogen	mg/100g	680	850
Kolbach index	%	36.0	46.0
Wort color	EBC	3.5	6.0
	L	1.8	2.7
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0
Diastatic Power	WK	250.0	

BEST Wheat Malt emphasizes the effervescent freshness and typical top-fermented flavor of wheat beer. It is produced exclusively from high-quality brewing wheat. As it has a higher protein content than a Pilsen malt, BEST Wheat Malt is not only suited to producing typical wheat beers, but also enhances the mouth feel and improves the foam of all top-fermented beer styles. The malting process has been adapted to the raw material to guarantee excellent processability.

UP TO



60 %

EBC



3.5 - 6.0



BEST WHEAT MALT DARK



LEMON



CLOVE

For dark wheat beers, dark top-fermented beers, dark reduced-alcohol and non-alcoholic beers and many more.

SPECIFICATION		MIN	MAX
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		2.5
Viscosity (8,6%)	mPa·s		1.95
Protein, dry basis	%		14.0
Soluble nitrogen	mg/100g	680	850
Kolbach index	%	37.0	47.0
Wort color	EBC	16	20
	L	6.5	8.0
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0
Diastatic Power	WK	250.0	

BEST Wheat Malt Dark is the dark or “Munich” variant of BEST Wheat Malt. It is suited to effervescent, amber-colored and dark wheat beers as well as top-fermented beer styles. Thanks to the more intensive malting technique, BEST Wheat Malt Dark achieves a fuller, maltier body in the beer combined with richer, luminous colors. The flavor profile is somewhat fruitier and more flowery than a barley malt of a comparable hue, while the foam is improved thanks to fine pores and greater durability.

UPTO

60 %

EBC

16 - 20



BEST SPELT MALT



GOOSEBERRY



LEMON

For all spelt beers, other top-fermented beers, multi-grain beers and for improving the stability of the foam and cloudiness.

SPECIFICATION		MIN MAX	
Moisture content	%		5.5
Extract fine grind, dry basis	%	82.0	
Fine-coarse difference EBC	%		3.0
Viscosity (8,6%)	mPa.s		1.95
Protein, dry basis	%		14.0
Kolbach index	%	33.0	44.0
Wort color	EBC	3.5	6.0
	L	1.8	2.7
Wort pH		5.6	6.1
Grading < 2,2 mm	%		2.0

BEST Spelt Malt is used to make typical, strongly top-fermented spelt beers. Spelt is an ancient grain and is known to possess a number of health benefits. For this reason, spelt was the favorite grain of Hildegard von Bingen, a pioneer of today's health movement back in the Middle Ages. Spelt beer is considered extremely digestible and conducive to good health. As spelt is only grown and processed in a few regions in Southern Germany, BEST Spelt Malt is a unique specialty.

UPTO

60 %

EBC

3.5 - 6.0



BEST RYE MALT



For rye beer, rye IPA, multi-grain beers and top-fermented beers.

SPECIFICATION		MIN MAX	
Moisture content	%		5.0
Extract fine grind, dry basis	%	84.9	
Wort color	EBC	5	10
	L	2.3	4.2

BEST Rye Malt lends the beer an incomparable structure, a velvety soft mouth feel and a unique complexity. The flavor is strongly reminiscent of breadcrumbs. As the rye does not have husks and has more gum (pentosanes), it is not recommended to use more than 50% of this malt in the grain bill as this may cause considerable problems during lautering.





BEST OAT MALT



NUT



OATS

For oat beer, oatmeal IPA, oatmeal Stout, dark beers and Winter Beer

SPECIFICATION		MIN MAX	
Moisture content	%		4.4
Extract fine grind, dry basis	%	79.3	
Protein, dry basis	%		16.1
Wort color	EBC	3	8
	L	1.6	3.5

BEST Oat Malt is produced from “naked” oats, free of husks. The oats provide a velvety mouth feel that can create not only a slight nutty, oaty flavor, but also fruity aromas and a stable cloudiness when used in larger concentrations in the grain bill. The higher share of lipids in the grain slightly influences the stability of the foam, while the lower starch leads to lower extract levels. Oat malt is rich in folates, vitamins B6 and E.

UPTO



EBC



BESTMALZ

KEY DATA

ORIGIN AND SUPPLY

All BESTMALZ products are made in Germany. They can be purchased either directly from us or from our international sales partners. For information about authorized BESTMALZ distributors around the world, see www.bestmalz.com.

PACKAGING

Our malts can be bought in bulk or in bags delivered in a container or on pallets. Bags are available with 25 kilos/55 pounds or 50 kilos/110 pounds. Big bags/Super sacks hold between 500 and 1,000 kilograms.

STORAGE

If stored in a cool (max. 20 °C) and dry place (max. 35% humidity), our products will retain their excellent qualities for at least 24 months.

CERTIFICATION

We have been awarded certification in accordance with DIN-EN-ISO 9001:2008 incl. HACCP and DIN-EN-ISO 50001:2011 and train our employees to ensure that these are observed and adhered to. All certificates are regularly renewed. Our products are also certified with regard to kosher food laws, livestock feed (QS) and EU organic farming regulations.

QUALITY ASSURANCE

BESTMALZ products are manufactured in full compliance with the specifications of the German Reinheitsgebot (Purity Law). We do not use any genetically modified raw materials and comply with all relevant food regulations and other legal provisions. BESTMALZ guarantees industrial safety and accident prevention in its production facilities. All incoming and outgoing goods are analyzed by the laboratory and raw materials are regularly controlled to ensure compliance with legal thresholds. To this end we use the SGS monitoring program for pollutants in cooperation with the German Maltsters' Association.

NATURAL PRODUCTS

Barley, wheat and other grains are natural products. They grow outdoors and are processed using exclusively gentle methods that are similar to those found in nature. As a manufacturer of quality products with more than 100 years of experience, we comply with agreed specifications, even though crop-related fluctuations in color, protein content and processability are unavoidable.





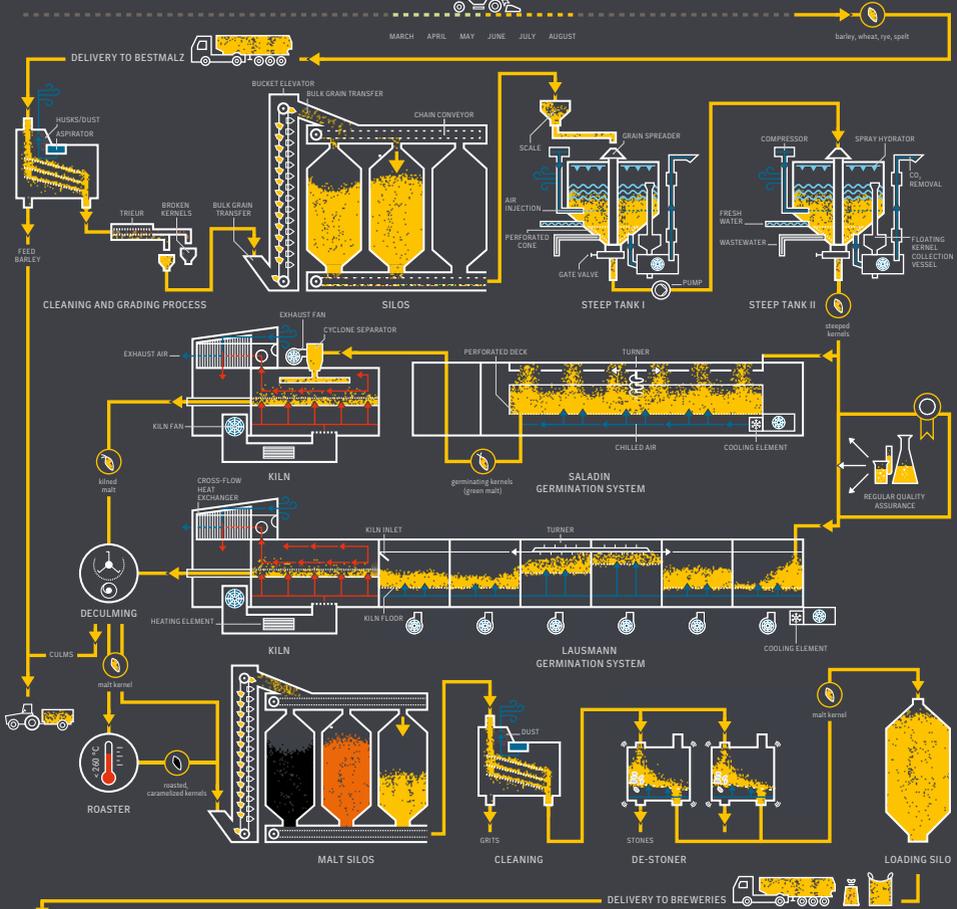
BESTMALZ

The Art of Brewing Begins with the Craft of Malting

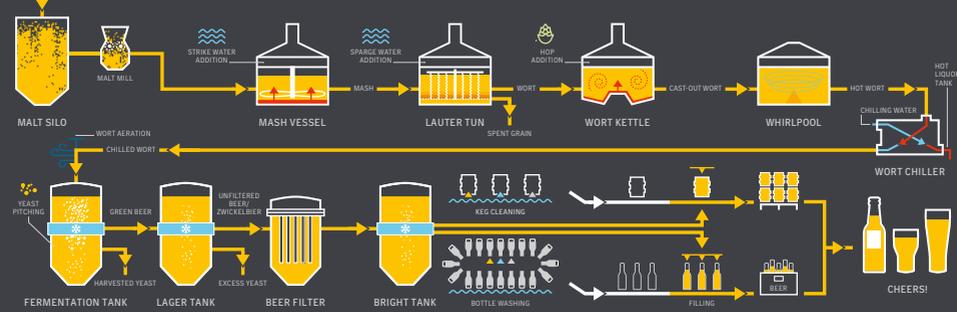
CULTIVATION



MALTING



BREWING





BESTMALZ

FOR THE BEST BEER

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