



BEST MALZ

FOR THE BEST BEER

**INFORMATION
MALT TYPES & QUALITIES**



BEST MALZ



Malthouse Kreimbach

Schmeissbacher Mühle
D-67757 Kreimbach-Kaulbach

☎ +49 (63 04) 92 15-0

☎ +49 (63 04) 92 15-15

Malt production 55,000 tons p.a.

Malthouse Wallertheim

Industriestrasse 3
D-55578 Wallertheim
☎ +49 (67 32) 93 296-0
☎ +49 (67 32) 93 296-22

Malt production 18,000 tons p.a.



Malthouse Karlsruhe

Haid-und-Neu-Strasse 18
D-76131 Karlsruhe

☎ +49 (721) 61 83-250

☎ +49 (721) 61 83-128

Malt production 20,000 tons p.a.

BESTMALZ AG • P. O. Box 10 43 20 • 69033 HEIDELBERG • GERMANY

☎ +49 (62 21) 64 66-0 • ☎ +49 (62 21) 64 66-99 • INFO@BESTMALZ.COM • WWW.BESTMALZ.COM

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All of the production facilities of BESTMALZ are located in the best cultivation areas for brewing barley in Europe - Rhineland-Palatinate and Baden-Wuerttemberg. Additional barley is imported from neighbouring France.

The convenient locations and the well-established infrastructure ensure the quality of the raw material and offer logistic and economic advantages for the shipping of BESTMALZ - regardless of the destination.



Malt for overseas is exported to the USA, Canada, Latin America, Asia, Africa, Australia, New Zealand and Oceania. It is transported on the Rhine and then transhipped from Antwerp or Rotterdam to all parts of the world.



FOR THE BEST BEER

The Story of BESTMALZ: In 2001 the two German companies **Palatia Malz** and **Malzfabrik Hoepfner** decided to market their quality malt together in order to better meet the increasing demands of their customers. **BESTMALZ AG** was founded; the founding companies remained legally independent.

Palatia Malz was founded in **1899** as a flour mill and converted to a malt house in **1904**. The recipe for success of the family business which is now in its third generation has remained the same to this day: dynamic malting tradition and production under the most up-to-date conditions guarantee the excellent brewing quality of all BEST malts. In 1987 Palatia Malz bought a further **malt house in Wallertheim** that today similarly produces BEST malt.

Malzfabrik Hoepfner was built in **1798** by Pastor Friedrich Hoepfner in Liedolsheim near **Karlsruhe** along with a small brewery. Modern malt production plant today documents the successful continued operation of this family business which is now in its sixth generation.

In **2009** BESTMALZ built a **new plant to manufacture special malts, and in particular dark, dark caramel and roasted malts**. This enables us to manufacture and supply a wide range of different malts with consistently high quality for the diverse requirements of the brewery.

In addition an efficient **packaging plant with a capacity of 700 sacks per hour** was constructed. As a result we pack the malt **gently and quickly** in the desired sacks and hand these over to our logistics partner. This means **short delivery times** for our customers.

Our malts are among the best in the world and offer everything required by breweries and brew masters:

- All of our malt types are manufactured in strict compliance with the **purity provisions of the German Reinheitsgebot of 1516**.
- We only use **the best, high quality raw materials:** brewing barley and brewing wheat. **Production processes adapted to meet the wishes of our customers** guarantee high quality, homogeneous malts that are ideal for processing.
- Our malts are available as **bulk goods, in sacks of 25 or 50 kilograms or in Bigbags**.
- **Reliable and prompt delivery.**
- We produce **products out of other types of grains** on demand
- We gladly support you in the **development and manufacture of your new beer specialities**.
- We guarantee **comprehensive technical advice and customer-oriented service:**
BEST Malt & more!

Test the BEST-

and make your beer to one of outstanding quality!

FROM GRAIN TO BEER

FOR THE BEST BEER

BESTMALZ

BESTMALZ AG
 Vangerowstrasse 2/2
 D-69115 Heidelberg
 49 (62 21) 64 66-0
 info@bestmalz.de
 GERMANY

CULTIVATION

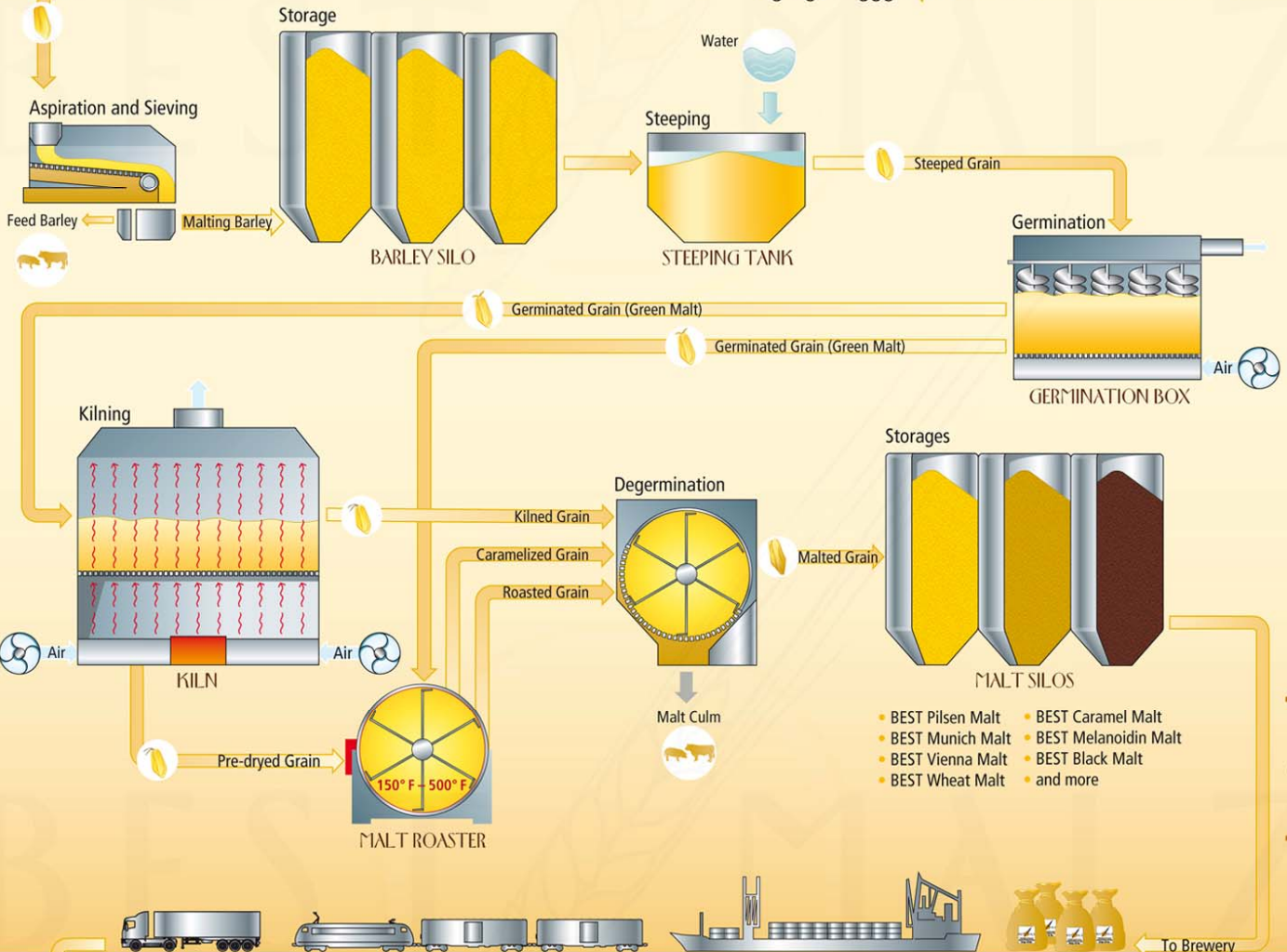


Barley, Wheat, Rye, Spelt



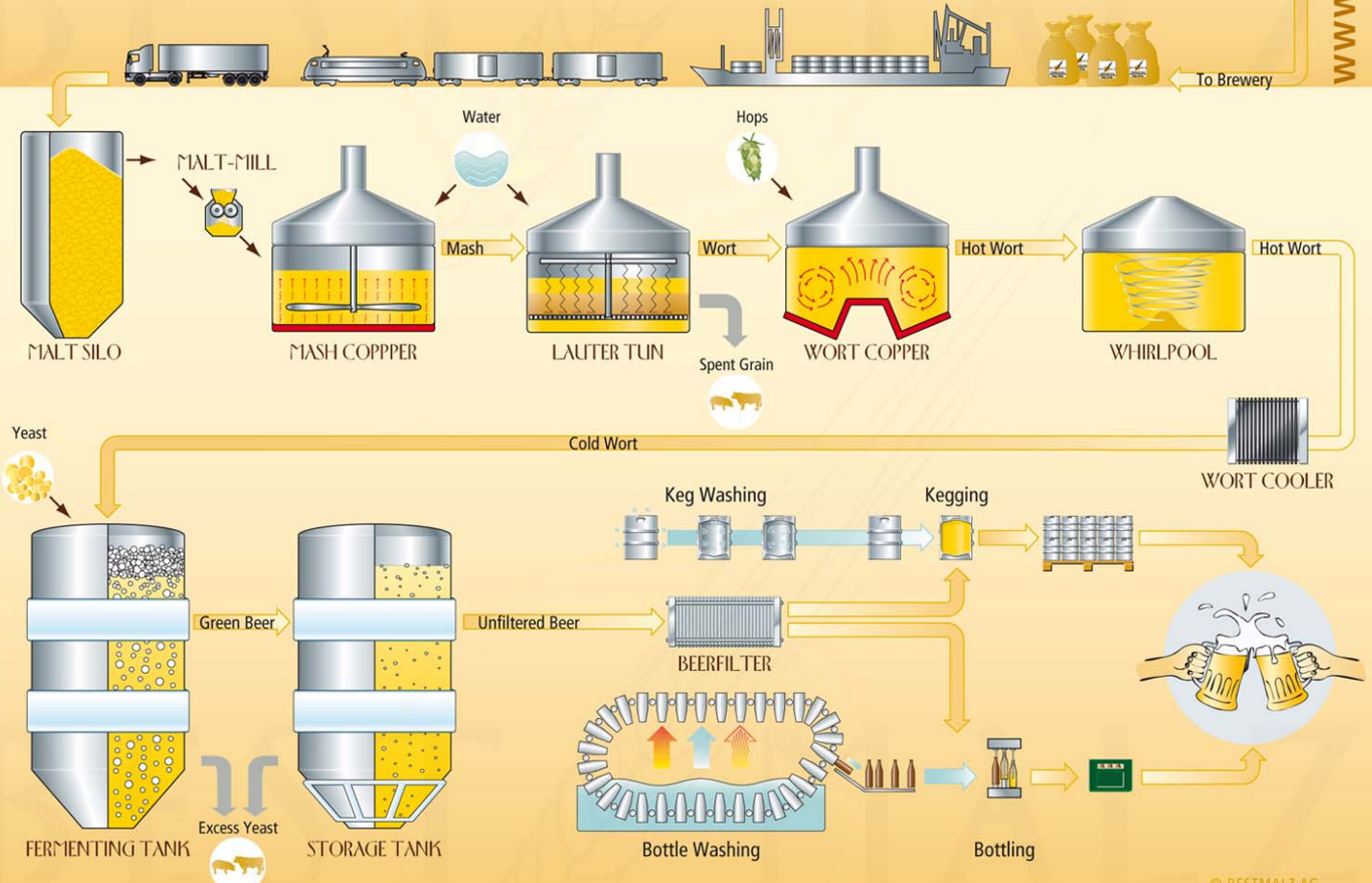
To Malthouse

MALTING



www.bestmalz.com

BREWING



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BEST MALT-TYPE	DESCRIPTION	USE	RATE
<p>BEST PILSEN MALT</p> <p>2.5-4 EBC / 1.4-2.0 L</p>	<p>Our first class BEST Pilsen Malt gives beer a fresh and rounded taste. It can be used for all types of light beer. It also forms an excellent "light" foundation for almost all beer specialities. The malt is produced from high-quality two-row-spring barley, which was grown in the best German and European barley regions. The properties of the malt: low protein levels, high extract content, light colour and high enzymatic activity.</p> <p><i>Probably the best base malt for your best beer!</i></p>	<p>Pilsner Lagers Ales Kölsch Light beer as well as all other beers</p>	<p>100%</p>
<p>BEST PALE ALE MALT</p> <p>5-7 EBC / 2-3 L</p>	<p>BEST Pale Ale Malt deepens the light "golden" colour of the top fermented beer and creates a pleasant taste. It is an excellent base malt for brewing many different styles of Anglo-Saxon Pale Ale as well as for brewing Kölsch beer.</p>	<p>Pale Ale Kölsch Pilsner as well as all other beers</p>	<p>100%</p>
<p>BEST VIENNA MALT</p> <p>7-10 EBC / 3-4.2 L</p>	<p>BEST Vienna Malt deepens the light and brilliant colour of the beer and creates a pleasant, full-bodied taste. Selected brewing barley is used to produce the malt and manufactured according to a special malting process. This malt has a high enzymatic potential, too.</p>	<p>Vienna Beer Style Amber Lager Golden Ale Märzen Porter as well as all other beers</p>	<p>100%</p>
<p>BEST MUNICH MALT</p> <p>10-20 EBC / 4.2-8 L</p>	<p>BEST Munich Malt intensifies the colour of the beer and emphasises the malt aroma of dark beer in an agreeable way. This malt is likewise manufactured according to a special malting process which serves to particularly bring out the desired qualities, for instance a high solubility, of the malt.</p>	<p>Alt Dark Lagers Dark beer Stout Brown Ale Dark Ale Amber Beer Bockbier</p>	<p>up to 100%</p>
<p>BEST WHEAT MALT</p> <p>4-5 EBC / 1.6-2.3 L</p>	<p>BEST Wheat Malt emphasises the effervescent freshness and the typical top-fermented taste of wheat beer. It is produced from high quality brewing wheat. Malting processes adapted to the raw material highlight the particular qualities of this malt.</p>	<p>Wheat beer Light beer Alcohol-reduced and non-alcoholic beer Top fermented beer Kölsch Ales</p>	<p>10-60%</p>
<p>BEST WHEAT MALT DARK</p> <p>16-20 EBC / 5-8 L</p>	<p>BEST Wheat Malt dark emphasises the effervescent freshness and the typical top-fermented taste of wheat beer in the same way as the light variety. In addition the colour and the aroma of the beer is intensified. It is produced from high quality brewing wheat. Malting processes adapted to the raw material highlight the particular qualities of this malt.</p>	<p>Dark wheat beer Top fermented beer Alcohol-reduces beer Non-alcoholic beer Ales</p>	<p>10-60%</p>
<p>BEST AROMATIC MALT</p> <p>40-60 EBC / 15-23 L</p>	<p>BEST Aromatic Malt will impart a distinct, almost exaggerated malt aroma and flavour to dark lagers, amber lagers, German Bocks and others, even at a rate as low as 10%.</p>	<p>Light and dark beer Wheat beer Dark Ale Porter, Stout Bockbier Special beer</p>	<p>5-50%</p>
<p>BEST CHIT MALT</p> <p>2-3 EBC / 1.2-1.6 L</p>	<p>BEST Chit Malt is used for balancing a highly solubilized malt and to reinforce and to increases the froth stability. The malt is produced from the same high quality two-row spring barley as well as all other malt-types.</p>	<p>For all beers</p>	<p>10-15%</p>

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BEST MALT-TYPE	DESCRIPTION	USE	RATE
BEST CARAMEL MALT PILS 3-7 EBC / 1.5-3.1 L	<p>BEST Caramel Malt Pils optimises the froth properties and full-bodied character of the beer. The malt character resembles that of BEST Pilsner malt.</p> <p>The malt is malted, sugared and finally gently roasted using a special process. This produces the special caramel aroma. As with all BEST caramel malts, this malt excels because it has exceptional processing properties and excellent taste qualities.</p>	<p>Pilsner Light beer Alcohol reduced beer Special beer as well as all other dark beers</p>	5-50%
BEST CARAMEL MALT LIGHT 20-40 EBC / 8-16 L	<p>BEST Caramel Malt light reinforces the typical "caramely" malt aroma of the beer. It gives the beer a darker colour and increases froth stability. In addition it strengthens the full-bodied character of the beer.</p> <p>The malt is malted, sugared and finally gently roasted using a special process. This produces the special caramel aroma. As with all BEST caramel malts, this malt excels because it has exceptional processing properties and excellent taste qualities.</p>	<p>Light beer Wheat beer Lager Alcohol reduced beer Non alcoholic beer Special beer as well as all other dark beers</p>	5-50%
BEST CARAMEL MALT DARK 80-180 EBC / 30-70 L	<p>BEST Caramel Malt dark (crystal malt) reinforces the typical "caramely" malt aroma of the beer. It gives the beer a significantly darker colour and increases froth stability. In addition it strengthens the full-bodied character of the beer.</p> <p>The malt is malted, sugared and finally roasted using a special process.</p> <p>The colour of the malt can be determined in line with the wishes of the customer in a range of $\pm 10\%$.</p>	<p>Lager Märzen Wheat beer Dark beer Bockbier Special beer as well as a lot of other beers</p>	5-50%
BEST MELANOIDIN MALT 50-80 EBC / 20-30 L	<p>BEST Melanoidin Malt contains a particularly large amount of dextrins. It gives the beer a powerful taste and a slightly reddish colour. The full-bodied nature of the beer is enhanced.</p> <p>It is produced according to a special kilning process. The malt is characterised by the fact that it can be processed extremely well.</p>	<p>Wheat beer Light and dark beers Bockbier Wheat beer Special beer as well as a lot of other beers</p>	5-50%
BEST BLACK MALT 800-1,500 EBC / 300-550 L	<p>BEST Black Malt (roasted malt) gives the beer greater depth of colour and adds fine nuances of chocolate or coffee aromas. The malt taste is also emphasised. The froth is unaltered by this.</p> <p>The malt is produced from green or kiln-dried malt in an intensive roasting process.</p> <p>The colour of the malt can be determined in line with the wishes of the customer in a range of $\pm 5\%$.</p>	<p>Schwarzbier Dark beer Stout Porter Ale beer Bockbier Altbier as well as all beer types for coloration</p>	up to 5%
BEST SMOKED MALT 4-8 EBC / 2-4 L	<p>BEST Smoked Malt gives beer a typical smoky taste (similar to that in smoked ham). The quantity used will influence the intensity of the taste of beech wood or whiskey.</p> <p>This malt can also be used for distillates. It has a high enzymatic power.</p>	<p>Smoked beer Lagers Wheat beer Dark beer Porter Bock Distillates (Whiskey)</p>	up to 100%
BEST ACIDULATED MALT 6-10 EBC / 2.7-4.2 L	<p>BEST Acidulated Malt reduces the pH value of the wort. This results in improved enzyme activity of the mash, greater yield and taste stability as well as in beer with a lighter colour and a balanced aroma. It also represents an interesting alternative for breweries that have no mash acidification.</p>	<p>Pilsner Lagers Light beer as well as all beer types for optimizing the pH-level</p>	up to 5%

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BEST Maltqualities		BEST Pilsen Malt		BEST Vienna Malt		BEST Munich Malt		BEST Wheat Malt		BEST Wheat Malt dark		BEST Smoked Malt	
		Min	Max	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
Moisture content	%		5.0		5.0		5.0		5.5		5.5		5.0
Extract fine grind, dry basis	%	81		80		80		83	86	82	85	77	
Fine-coarse-difference	%	1.0	2.0	1.0	2.0	1.0	2.0	1.3	2.2	1.3	2.0	1.0	2.0
Viscosity	m·Pas	1.45	1.60	1.45	1.60	1.45	1.60	1.65	1.95	1.70	1.95		
Friability	%	78		76		76						75	
Glassiness	%		4		4		4						4
Protein, dry basis	%	9.5	11.5	9.5	11.5	9.5	12.0		13.5		13.5	9.5	13.0
Soluble protein, dry basis	%	3.8	4.9	3,8	4.9	3,8	5.0						
Soluble nitrogen	g/100g	0.610	0.780	0.620	0.780	0.620	0.800						
Kolbach index	%	36	45	37	45	39	47	37	44	38	45		
Hartong index (VZ 45° C)	%	35		36		36		33		33			
Wort color	EBC	2.5	4	7	10	10	20	3.5	6	16	20	4	8
	Lovibond	1.4	2	3	4.2	4.2	8	1.6	2.3	5	8	2	4
Wort pH		5.80	6.10	5.60	6.10	5.60	6.10	5.60	6.10	5.60	6.10		
Grading > 2.5 mm	%	90		90		90		90		90			
Grading < 2.2 mm	%		1.0		1.0		1.5		1.5		1.5		
Phenolrate	mg/l											1.6	
Mineral nutrients (ashes at 1650° F/900° C)	%											1.2	1.6
Diastatic power, dry basis	WK	250	350									250	300

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		Min	Max	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max	Min	Max
Moisture content	%	3.0	5.5	3.0	5.5	3.0	5.5	3.0	5.5	3.0	5.5	3.0	5.5	5.0	8.0
Extract fine grind, dry basis	%	75		75		75		75		75					
Friability	%													75	
Glassiness	%														4
Protein, dry basis	%	9.5	12.0	9.5	12.0	9.5	12.0	9.5	12.0	9.5	12.0			9.5	12.0
Wort color	EBC	3	7	20	40	80 ^{*)}	180 ^{*)}	50	80	40	60	800 ^{*)}	1500 ^{*)}	6	10
	Lovi-bond	1.6	3.1	8	16	30 ^{*)}	70 ^{*)}	21	30	16	23	300 ^{*)}	550 ^{*)}	2.7	4.2
Wort pH		5.40	6.10	5.40	6.10	5.40	6.10	5.40	6.10	5.40	6.10			3.80	4.50
Acidityrate	ml 0,1 N NaOH / 10g													40	50

^{*)} The wort color can be fixed in customers choice within a range of ± 5-10%.



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<p>SHIPPING & PACKAGING</p>	<ul style="list-style-type: none"> • Truck, Ship • 20 and 40 ft container • Bulk goods • Sacks of 25 kg / 55 lbs or 50 kg / 110 lbs • Bigbags containing 600-1,000 kg / 1,300-2,200 lbs
<p>SHELF LIFE</p>	<ul style="list-style-type: none"> • At least 12 months if stored in a dry place
<p>REMARKS</p>	<ul style="list-style-type: none"> • All of our malts are produced in accordance with the purity guidelines of the German Reinheitsgebot of 1516. • We use no genetically modified raw materials. • Our malts are produced in compliance with all valid food regulations and legal provisions. • The strict statutory limits relating to pesticides, herbicides, fungicides, mycotoxins and nitrosamines are of course complied with. This is checked by independent laboratories on a regular basis. • All processes are conducted according to procedures that are stipulated in our quality management system in accordance with the European standard DIN-EN-ISO 9001:2008. This also comprises a HACCP system. Certification of the systems is performed regularly by the LGA InterCert. • Brewing barley and wheat are natural products. This means that the specifications set out here will be subject to seasonal variations and accordingly assume the possibility of crop failure.
<p>PARTNERSHIP</p>	<p>Our customers are our partners. The objective of our work each day is to support and promote the success of our customers. The beer brewed with our malts should be of exceptional quality.</p> <p>Please let us know immediately if something fails to live up to your expectations. Our aspiration is to ensure that you are completely satisfied with our malt and our service.</p> <p>We are pleased and regard it as a privilege that you are using our malt. Thank you very much!</p>

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FOR THE **BEST** BEER

BEST Pilsen Malt

BEST Pale Ale Malt

BEST Vienna Malt

BEST Munich Malt

BEST Wheat Malt

BEST Wheat Malt dark

BEST Caramel Malt Pils

BEST Caramel Malt light

BEST Caramel Malt dark

BEST Melanoidin Malt

BEST Aromatic Malt

BEST Black Malt

BEST Chit Malt

BEST Smoked Malt

BEST Acidulated Malt



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