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| THE MALT | 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. |
| USE | 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. |
| RATE | 5 % of the grainbill |
| PACKAGING | In bulk, sacks size 25 kg/55 lbs and 50 kg/110 lbs, super sacks size 500-1,000 kg/1,100-2,200 lbs |
| SHELF LIFE | At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH). |
| SERVICE | Should you need personal assistance, one of our experts will be happy to advise you. Please do not hesitate to contact us with any questions. Or find more information on our website at www.bestmalz.com . |
| REMARKS | <p>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. Of course, absolute compliance with strict statutory limits relating to pesticides, herbicides, fungicides, mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a regular basis.</p> <p>All processes are conducted according to procedures that are stipulated in our quality management system in accordance with the European standard DIN-EN-ISO 9001:2015. This also comprises a HACCP system. Certification of the systems is performed regularly by the LGA InterCert.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p> |

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

| Specification | Unit | Minimum | Maximum |
|-------------------------------|------------|--------------|--------------|
| Moisture content | % | | 4.5 |
| Extract fine grind, dry basis | % | 65.0 | |
| Wort color | EBC | 1,100 | 1,200 |
| Wort color | L | 415 | 450 |



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