

THE MALT	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.
USE	For Alt, Bocks, 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.
RATE	20 % 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	%	75.0	
Wort color	EBC	300	400
Wort color	L	115	150
Wort pH			5.8



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