

BEST ACIDULATED MALT

BESTMALZ

THE MALT	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.
USE	For all beer styles for optimizing the pH levels in the mash.
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	%		8.0
Extract fine grind, dry basis	%	76.0	
Protein, dry basis	%		12.0
Wort color	EBC	3.0	8.0
Wort color	L	1.6	2.7
Wort pH		3.5	4.5
Acidity	%	40	50



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