

**Product Specification BEST Munich Dark**

## BEST Munich Dark

BEST Munich Dark yields intense, full-bodied beers with a pronounced malty body and a bright dark color. The special malting process results in high degrees of solution without loss of the positive sensory properties of the malt. The enzyme-rich malt can also be processed in high grain bill proportions without any problems and without compromises, mostly by reducing the mashing work in the lower temperature range.

**Flavor:** malt, Honey

**Also available in organic quality. [Request information here.](#)**

The below mentioned figures are subject to harvest-specific variations. All analysis are performed by independent, certified laboratories according to MEBAK „Brew-Technical Analysis Methods“.

| Parameter                    | Minimum | Maximum   | Unit    |
|------------------------------|---------|-----------|---------|
| Moisture content             |         | 4.9       | %       |
| Extract (dry substance)      | 80.0    |           | %       |
| Fine-coarse difference (EBC) |         | 2.5       | %       |
| Viscosity (8,6%)             |         | 1.6       | mPas    |
| Friability                   | 78.0    |           | %       |
| Glassiness                   |         | 2.5       | %       |
| Protein, dry basis           | 9.0     | 12.0      | %       |
| Soluble nitrogen             | 650     | 800       | mg/100g |
| Kolbach index                |         | 47        | %       |
| Wort color                   | 21/ 8.4 | 35 / 13.7 | EBC / L |
| Wort pH                      | 5.4     | 5.9       |         |
| Grading > 2,5 mm             | 90.0    |           | %       |
| β-Glucan (65° C)             |         | 350       |         |

### Raw material

Top-Quality Brewing Barley

### Raw material source

Germany

### Ingredients

Barley, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 100 % Base malt for all dark beers, Märzen, Alt, Bock, Starkbier as well as all other dark specialty beers.

### For food industry

As requested

### Shipping units

25-kg/55-lb bag, 50-kg/110-lb bag, BigBag, bulk

### Shelf life

Under dry (< 35 RH %) clean storage conditions, within a temperature range of < 20° C (68° F), our products have a minimum shelf life of 24 months.

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### Note

All raw materials are being tested for traces of pesticides, mycotoxins, heavy metals and meet the requirements of VO (EG) 165/2010 and 396/2005.

All BEST brewing malts are being tested regularly for N-Nitrosodimethylamine (NDMA). Their nitrosamine content is below the permitted technical guideline value.

All BESTMALZ products are in compliance with VO (EG) Nr. 1829/2003, 1830/2003, 49/2000, 18/2001 and 50/2000, they are not radiated and do not contain any genetically modified raw materials, ingredients or additives.

All BESTMALZ products and packing materials are manufactured in strict conformity with DIN EN ISO 9001:2015 and HACCP (Hazard Analysis and Critical Control Points) food safety management system.

All BESTMALZ products comply with the German Beer Purity Law (Reinheitsgebot).

All BESTMALZ products are fully traceable according to the guideline EC/178/2002 from barley cultivation up to malt delivery.

**We are also certified according to the EC-ÖKO regulation (DE-ÖKO-005).**

### Further properties

#### Parameter

- Plant impurities/foreign grain: max. 1 %
- Foreign matter (metal/glass): absence
- No plant particles: max. 0,1 %

#### Mycotoxins

- Aflatoxin B1: max. 2 µg/kg
- Aflatoxin B1+B2+G1+G2: max. 4 µg/kg
- Ochratoxin: max. 3 µg/kg
- Zearalenone: max. 100 µg/kg
- Deoxynivalenol (DON) : max. 750 µg/kg

#### Heavy metals

- Lead: max. 0,2 mg/kg
- Cadmium: max. 0,05 mg/kg

**The product is ionization and radiation free.**

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Heidelberg, February 2025



**Dirk Schneider**  
Head of Quality Management