BESTMALZ
FOR THE BEST TASTE

Crop
2025

Product Specification BEST Cherry Ember Smoked

BEST Cherry Ember Smoked

BEST Cherry Ember Smoked is smoked over the finest cherry wood and adds a fresh note reminiscent of cherries. The malt is ideal for both beer and whiskey production. For first-time use, we recommend a 10% proportion in the mash, which can be increased to 100% thanks to its high enzyme power. When determining the amount to use, it should be noted that the full cherry smoke aroma usually only develops after fermentation and storage.

Flavor: Cherry, Smoke

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		5.8	%
Extract (dry substance)	77.0		%
Fine-coarse difference (EBC)		2.5	%
Protein, dry basis	9.5	13.0	%
Wort color	3.0 / 1.6	8.0 / 3.5	EBC / L
Wort pH	5.6	6.1	
Diastatic Power	250		WK
Phenols	38	45	ppm

Raw material
Top-Quality Brewing Barley

Raw material source
Germany

Ingredients
Barley, water

Recommended
Distillery, food industry

Distillery application
% of the grain bill up to 100
Suitable for: smoky whiskey.

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.

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.

Heidelberg, February 2025

BESTMALZ-QUALITÄT 18 99 GEPRÜFT FOR THE BEST BEER

Dirk Schneider
Head of Quality Management