

Product Specification BEST Roasted Barley

BEST Roasted Barley

BEST Roasted Barley bestows the beer with a characteristically dark depth of color. Depending on the grain bill proportion, it complements the flavor profile of the beer with intense roasted notes and bitter aromas reminiscent of strong black coffee or Italian espresso. The foam stability of the beer is also significantly improved. The barley is roasted directly without malting. Therefore, its use for beer production does not comply with the German Purity Law.

Flavor: Coffee, Espresso

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		5.5	%
Wort color	1.200 / 450	1.400 / 529	EBC / L
Wort pH	5.6	6.1	

Raw material

Top-Quality Brewing Barley

Raw material source

European Union (EU)

Ingredients

Barley, water

Recommended

Brewery, food industry

Brewery application

% of the grain bill up to 5 %
Indispensable for typical Irish and Scottish stout beers and for intensifying the color and aroma of dark ales, porters and dark 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.

Product Specification BEST Roasted Barley

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, November 2024



Dirk Schneider
Head of Quality Management