

Product Specification BEST Acidulated Malt

BEST Acidulated Malt

BEST Acidulated Malt is used to optimize the pH value in the mash when the brewing water is not entirely optimal. This leads to higher enzyme activity in the mash and thus to a higher yield as well as better flavor stability. The colors of the worts become brighter and the aroma of the beer more balanced. The amount used and its effect on the pH shift in the mash should be determined by preliminary tests. The pH value of the wort and beer is not usually reduced, as more buffer substances are also formed as a result of the improved mass transfer.

Flavor: Gooseberry, Lemon

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 | | 8.0 | % |
| Extract fine grind, dry basis | 76.0 | | % |
| Protein, dry basis | | 12.0 | % |
| Wort color | 3.0 / 1.6 | 8.0 / 3.5 | EBC / L |
| Wort pH | 3.5 | 4.5 | |
| Acidity | 40 | 50 | % |

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 5 % For all beers to optimize the pH in the mash.

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.

Heidelberg, February 2025



Dirk Schneider
Head of Quality Management