

BEST Vienna

The use of BEST Vienna results in a full golden beer color, excellent foaming and a pleasant, full-bodied taste in the final beer. Unlike BEST Heidelberg, this malt uses two-row malting barley varieties that form more coloring substances during the malting process. The protein content is slightly higher than in a Pilsen malt from the same harvest, with comparable enzyme content and high extract values.

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) | 80.5 | | % |
| Fine-coarse difference (EBC) | | 2 | % |
| Viscosity (8,6%) | | 1.6 | mPas |
| Friability | 81 | | % |
| Glassiness | | 2.5 | % |
| Soluble nitrogen | 650 | 800 | mg/100g |
| Protein, dry basis | | 12 | % |
| Kolbach index | 37 | 45 | % |
| Wort color | 8.0 / 3.5 | 10.0 / 4.2 | EBC / L |
| Wort pH | 5.6 | 6.1 | |
| Grading > 2,5 mm | 90 | | % |
| Diastatic Power | 250 | | WK |
| 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 % For Export, Märzen, Porter as well as all other 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.

Product Specification BEST Vienna

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