

**Product Specification BEST Heidelberg Wheat Malt**

## BEST Heidelberg Wheat Malt

BEST Heidelberger Wheat Malt is a particularly light malt and emphasizes the tangy freshness as well as the typical top-fermented wheat beer taste. BEST Heidelberg Wheat Malt is produced from high-quality brewing wheat varieties that have only a limited tendency to color during the malting process. Due to the raw materials used, the protein content is somewhat more moderate than in BEST Wheat Malt.

**Flavor:** Lemon, Clove

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	%
Extract (dry substance)	82.0		%
Fine-coarse difference (EBC)		2.5	%
Viscosity (8,6%)		1.99	mPas
Protein, dry basis		13.0	%
Soluble nitrogen	680	850	mg/100 g
Wort color	2.5 / 1.4	3.5 / 1.8	EBC / L
Wort pH	5.6	6.1	
Grading 2,2mm		2.0	%
Diastatic Power	250		WK

### Raw material

Top-Quality Brewing Wheat

### Raw material source

Germany

### Ingredients

Wheat, water

### Recommended

Brewery, food industry

### Brewery application

% of the grain bill up to 60 % For pale wheat beers, pale top-fermented beers, pale reduced-alcohol and non-alcoholic 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.

### 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