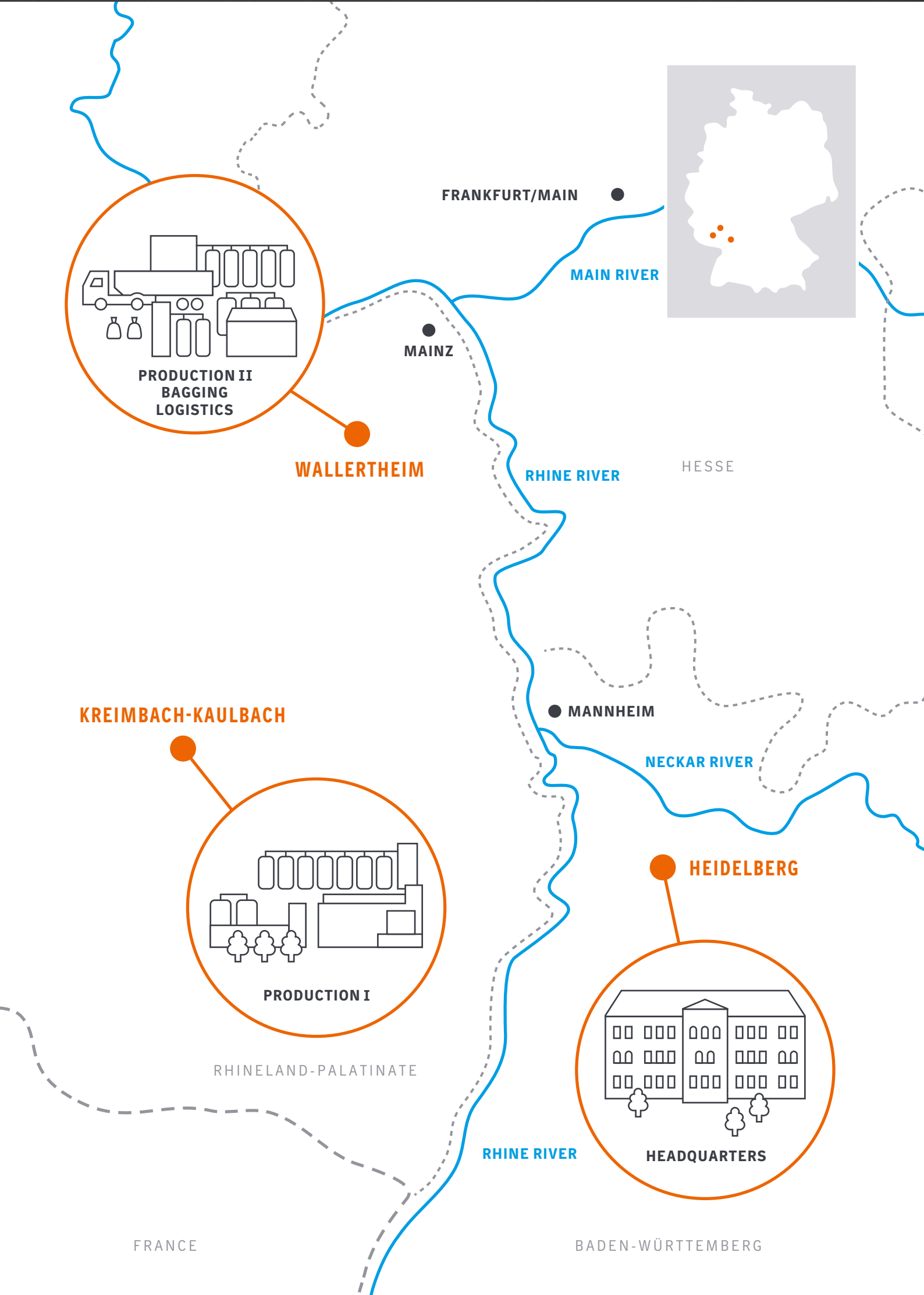




**Naturally grown.
Traditionally processed.
Quality malt from Germany.
Since 1899.**

Palatia Malz GmbH · PO Box 10 43 20 · 69033 Heidelberg · Germany · www.bestmalz.de



**Our malts are internationally acclaimed
as being among the best that breweries and
brewers can wish for their beer. We offer
more than 50 different base and specialty
malts of highest quality and purity. Make the
difference! Use BESTMALZ for your beers.
Malt made in Germany.
Since 1899.**

BASE MALTS

These malts are the basics: From our extremely pale BEST Heidelberg to dark BEST Melanoidin, we offer a wide range of base malts for diverse beers. Most can be used at 100 % of the grain bill and some are available in organic quality. Like all of our malts, they are malted slowly and dried gently, ensuring that they are rich in enzymes and possess outstanding processing properties. We use locally grown raw materials combined with careful processing to provide the ideal foundation for your beers.

- | | |
|-----------------------------|------------------------------|
| BEST HEIDELBERG | BEST MUNICH |
| BEST PILSEN MALT | → Organic quality available |
| → Organic quality available | BEST MUNICH DARK |
| BEST PALE ALE | → Organic quality available |
| → Organic quality available | BEST MELANOIDIN LIGHT |
| BEST VIENNA | BEST MELANOIDIN |
| → Organic quality available | |

SPECIALTY MALTS

Brewers who like to experiment need a special kind of malt. Our range also includes malts with distinctive flavors for beers that are in a league of their own. As with all BEST malts, the magical combination of color, aroma, ingredients and processing characteristics is harmonious. Carefully developed and patiently malted, they will give your beer creations an individual, handcrafted touch. Whether you prefer a pale beer or a porter, BEST specialty malts will do the job.

- | | |
|-------------------------------|---------------------------------|
| BEST CARAMEL® PILS | BEST CARAMEL® AMBER |
| → Organic quality available | BEST CARAMEL® MUNICH I |
| BEST CARAMEL® HELL | BEST CARAMEL® MUNICH II |
| → Organic quality available | → Organic quality available |
| BEST CARAMEL® AROMATIC | BEST CARAMEL® MUNICH III |

CRAFT MALTS

Developed by brewers for brewers: Our two craft malts BEST Red X® and BEST Special X® offer considerable potential for craft beer with lots of flavor, color and taste. At the same time, they are easy to use and produce reliable results. BEST craft malts can be depended on to help you implement your ideas and have even become a “big seller” in some regions.

- BEST RED X®**
BEST SPECIAL X®

ROASTED MALTS

For dark beers: BEST roasted malts guarantee a dark beer color and exciting toasted flavors. As these malts are produced in smaller batches, the colors can be adjusted more specifically. The gentle roasting process has been proven to reduce pyrazines that are responsible for the astringent bitter flavor of dark beers. Intensive chocolate to espresso notes will give your dark beers a unique character.

- BEST CHOCOLATE**
BEST BLACK MALT
BEST BLACK MALT EXTRA

FUNCTIONAL MALTS

For a better foam and a smoky or peaty flavor: Thanks to their chemical and physical properties, our functional malts and grains change the composition of the wort, and thus the taste, texture and foam of your beer creations. For example, BEST Chit Malt improves the foam of the beer, and BEST Acidulated Malt alters the pH value in the mash. BEST Smoked and BEST Peated are ideal for beers with a smoky taste – and even for making whisky.

- BEST ROASTED BARLEY**
BEST CHIT MALT
BEST ACIDULATED MALT
- Organic quality available
- BEST SMOKED**
BEST PEATED

OTHER GRAINS

It doesn't necessarily have to be barley: Malt made of other grains can create a wider range of beers and a different texture, making your special beers even more unique. For example, turning an IPA into a Rye IPA gives the beer an interesting grainy flavor. Oats create a soft mouth feel and spelt has been used for a long time in breweries thanks to its health-promoting properties. These malts do not comply with the purity guidelines of the German Reinheitsgebot.













- BEST HEIDELBERG WHEAT MALT**
BEST WHEAT MALT
- Organic quality available
- BEST WHEAT MALT DARK**
BEST SPELT MALT
BEST RYE MALT
BEST OAT MALT





BESTMALZ

For The Best Beer

		ANALYTICAL DATA															TYPICAL BEER	FLAVOR												
		ANALYTICAL DATA																												
		ANALYTICAL DATA																												
			MOISTURE CONTENT		EXTRACT FINE GRIND, DRY BASIS		FINE-COARSE DIFFERENCE EBC		VISCOSITY (8.6 %)		FRIABILITY		GLASSINESS		PROTEIN, DRY BASIS		SOLUBLE NITROGEN		KOLBACH INDEX		WORT COLOR		WORT PH		GRADING >2.5 MM		DIASTATIC POWER		β-GLUCAN (65 °C)	
			g%	g%	g%	mPa.s	g%	g%	g%	mg/100 g	g%	Lovibond		g%	WK															
BASE MALTS	BEST HEIDELBERG EBC 2-9		up to 100 %	min	80.5			81.0		9.0	610	36.0	5.7	90.0	250			Rich on enzymes, pale beers, e.g. Pilsen		 GRAIN										
	BEST PILSEN MALT EBC 3.0–4.9 Organic quality available		up to 100 %	min	80.5			81.0		9.0	610	36.0	1.6	5.7	90.0	250		Base malt, e.g. Pilsen, Export, Kölsch, Lager, Helles		 GRAIN										
	BEST PALE ALE EBC 5–7 Organic quality available		up to 100 %	min	80.5			81.0		9.0	610	36.0	2.3	5.7	90.0	250		Universally applicable, e.g. pale ale, India pale ale, Kölsch		 GRAIN  MALT										
	BEST VIENNA EBC 8–10 Organic quality available		up to 100 %	min	80.5			81.0			650	37.0	3.5	5.6	90.0	250		Base malt, e.g. Export, Märzen, porter		 MALT  HONEY										
	BEST MUNICH EBC 11–20 Organic quality available		up to 100 %	min	80.5			78.0		9.0	650	36.0	4.6	5.6	90.0	230		Base malt, dark beers, e.g. Alt, wheat beer, Bock, strong beers		 MALT  BREAD										
	BEST MUNICH DARK EBC 21–35 Organic quality available		up to 100 %	min	80.0			78.0		9.0	650		8.4	5.4	90.0	230		Base malt, dark beers, e.g. Bock, strong beer, Alt		 MALT  HONEY										
	BEST MELANOIDIN LIGHT EBC 40–60		up to 70 %	min	75.0								16.0	5.0	90.0			Base malt, dark/rusty red beers, e.g. Alt, Bock		 MALT  BLACKBERRY  PLUM										
	BEST MELANOIDIN EBC 61–80		up to 50 %	min	75.0								23.0	5.0	90.0			Base malt, dark/rusty red beers, e.g. Alt, Bock		 BLACKBERRY  CHERRY										
SPECIALTY MALTS	BEST CARAMEL® PILS EBC 3–7 Organic quality available		up to 50 %	min	75.0							1.6	5.0				Specialty malt, pale beers, e.g. Pilsen, Helles, Kölsch, Export		 HONEY  FIG											
	BEST CARAMEL® HELL EBC 20–40 Organic quality available		up to 50 %	min	75.0							8.0	5.0				Specialty malt, golden/amber beers, e.g. wheat beer		 HONEY  CARAMEL/ TOFFEE											
	BEST CARAMEL® AROMATIC EBC 41–60		up to 50 %	min	75.0							16.0	5.0				Specialty malt, dark/amber beers, e.g. Bock, Alt, porter		 CARAMEL/ TOFFEE  BISCUIT											
	BEST CARAMEL® AMBER EBC 61–80		up to 50 %	min	75.0							23.0	5.0				Specialty malt, dark/amber beers, e.g. amber ale, amber Lager, Bock		 DATES  BISCUIT											
	BEST CARAMEL® MUNICH I EBC 81–100		up to 50 %	min	75.0							31.0	5.0				Specialty malt, dark beers, e.g. Alt, Bock, wheat beer, Märzen		 DATES  ALMONDS											
	BEST CARAMEL® MUNICH II EBC 110–130 Organic quality available		up to 50 %	min	75.0							42.0	5.0				Specialty malt, dark beers, e.g. Märzen, wheat beer, Bock		 ROASTED ALMONDS  BREAD											
	BEST CARAMEL® MUNICH III EBC 131–200		up to 40 %	min	75.0							50.0	5.0				Specialty malt, strong dark beers, e.g. dark Märzen		 ROASTED ALMONDS  TOASTED BREAD											
CRAFT MALTS	BEST RED X® EBC 28–32		up to 100 %	min	79.0			76.0				11.0	5.4	200			Craft malt, red/reddish beers, e.g. red ale, Alt, amber beers		 PASSION FRUIT  SHERRY											
	BEST SPECIAL X® EBC 300–400		up to 20 %	min	75.0							115					Craft malt, e.g. black beer, Belgian style beer, dark ales, stout, porter		 DRIED FRUIT  CHOCOLATE											
ROASTED MALTS	BEST CHOCOLATE EBC 800–1,000		up to 10 %	min	75.0							300					Specialty malt, color intensifying, e.g. porter, brown ale, stout, strong beer		 DARK CHOCOLATE  CHOCOLATE											
	BEST BLACK MALT EBC 1,100–1,200		up to 5 %	min	65.0							415					Specialty malt, color intensifying, e.g. black beer, strong beer, porter		 CACAO  COFFEE											
	BEST BLACK MALT EXTRA EBC 1,300–1,400		up to 5 %	min	65.0							490					Specialty malt, color intensifying, e.g. black beer, Bock, porter, Alt		 BREAD  COFFEE											
FUNCTIONAL MALTS	BEST ROASTED BARLEY EBC 1,200–1,400		up to 5 %	min								450	5.6				Dark, bitter stouts, color and aroma intensification		 COFFEE											
	BEST CHIT MALT EBC 2–3		up to 15 %	min	50.0							1.2		250			Functional malt, optimizing foam		 LIVELINESS											
	BEST ACIDULATED MALT EBC 3–8 Organic quality available		up to 5 %	min	76.0							1.6	3.5				Functional malt, optimizing pH level		 GOOSEBERRY  LEMON											
	BEST SMOKED EBC 3–8		up to 100 %	min	77.0					9.5		1.6	5.6	250			Functional malt, universal smoky component in beer and whisky		 HAM  SMOKE											
	BEST PEATED EBC 3–8		up to 100 %	min	78.0					9.5		1.7	5.6	250			Functional malt, universal peat component in beer and whisky		 SMOKE  PEAT  WOOD											
OTHER GRAINS	BEST HEIDELBERG WHEAT MALT EBC 2.5–3.5		up to 60 %	min	82.0					13.0	680	1.4	5.6	250			Base malt, pale wheat beers, top-fermented beers		 LEMON  CLOVE											
	BEST WHEAT MALT EBC 3.5–6.0 organic quality available		up to 60 %	min	82.0						680	36.0	1.8	5.6	250		Base malt, e.g. wheat beer, top-fermented beers		 PASSION FRUIT  CLOVE											
	BEST WHEAT MALT DARK EBC 16–20		up to 60 %	min	82.0						680	37.0	6.5	5.6	250		Base malt, dark wheat beers, top-fermenting beers		 LEMON  CLOVE											
	BEST SPELT MALT EBC 3.5–6.0		up to 60 %	min	82.0							33.0	1.8	5.6			Base malt, improvement of foam and turbidity stability		 GOOSEBERRY  LEMON											
	BEST RYE MALT EBC 5–10		up to 50 %	min	84.9							2.3					Base malt, rye beers, e.g. Rye IPA		 BREAD											
	BEST OAT MALT EBC 3–8		up to 50 %	min	79.3							1.6					Base malt, velvety mouth feel, oat beers, e.g. Oatmeal Stout		 NUT  OATS											

All malts of the categories base malts, specialty malts, functional malts as well as BEST Chocolate, BEST Black Malt and BEST Black Malt eXtra comply with the purity guidelines of the German “Reinheitsgebot”.