

THE MALT	BEST Vienna produces a golden color, excellent foam and a pleasant mouth feel in the finished beer. Unlike BEST Heidelberg, this malt uses two-row brewing barley varieties that create more color during the malting process. The protein content is somewhat higher than in a Pilsen malt of the same crop year with a similar enzyme composition and high extract values. BEST Vienna complies with the purity guidelines of the German Reinheitsgebot.
USE	For Export, Märzen, Porter and all other beer styles.
RATE	100 % of the grainbill
PACKAGING	In bulk, sacks size 25 kg/55 lbs and 50 kg/110 lbs, super sacks size 500-1,000 kg/1,100-2,200 lbs
SHELF LIFE	At least 24 months under dry conditions (max. 20 °C/68 °F, max. 35 % RH).
SERVICE	Should you need personal assistance, one of our experts will be happy to advise you. Please do not hesitate to contact us with any questions. Or find more information on our website at www.bestmalz.com .
REMARKS	<p>All of our malts are produced in accordance with the purity guidelines of the German Reinheitsgebot of 1516. We use no genetically modified raw materials. Our malts are produced in compliance with all valid food regulations and legal provisions. Of course, absolute compliance with strict statutory limits relating to pesticides, herbicides, fungicides, mycotoxins and nitrosamines is guaranteed. This is checked by independent laboratories on a regular basis.</p> <p>All processes are conducted according to procedures that are stipulated in our quality management system in accordance with the European standard DIN-EN-ISO 9001:2015. This also comprises a HACCP system. Certification of the systems is performed regularly by the LGA InterCert.</p> <p>Malting barley and wheat are natural products. This means that the specifications given here are subject to seasonal variation and are based on a minimum level of quality for the harvested grain. Please find more information on our website at www.bestmalz.com.</p>

STANDARD MALT SPECIFICATIONS (the values are harvest dependant)

Specification	Unit	Minimum	Maximum
Moisture content	%		4.9
Extract fine grind, dry basis	%	80.5	
Fine-coarse difference EBC	%		2.0
Viscosity (8,6%)	mPa·s		1.60
Friability	%	81.0	
Glassiness	%		2.5
Protein, dry basis	%		12.0
Soluble nitrogen	mg/100g	650	800
Kolbach index	%	37.0	45.0
Wort color	EBC	8.0	10.0
Wort color	L	3.5	4.2
Wort pH		5.6	6.1
Grading > 2,5mm	%	90.0	
Diastatic power	WK	250	
β-Glucan (65°C)			350

