

| | |
|-------------------|--|
| THE MALT | BEST Chit Malt is used occasionally or consistently in the mashing process, making it unique among special malts. This barely dissolved barley malt is characterized by a very high level of high-molecular protein compared to a Pilsen malt, making it more suitable for compensating strongly dissolved malts and improving the foam. The malt has a particularly high level of inherent starter enzymes, which contribute significantly to improving the conversion of starch, thus increasing the yield. Thanks to its pale color, BEST Chit Malt does not add color to the beer. BEST Chit Malt complies with the purity guidelines of the German Reinheitsgebot. |
| USE | For all beer styles to optimize foam stability. |
| RATE | 15 % 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 | % | 50.0 | |
| Protein, dry basis | % | | 12.0 |
| Kolbach index | % | | 34.0 |
| Wort color | EBC | 2.0 | 3.0 |
| Wort color | L | 1.2 | 1.6 |
| Diastatic Power | WK | 250 | |



PALATIA MALZ GMBH • P.O. BOX 10 43 20 • D-69033 HEIDELBERG • GERMANY

T +49 (0)62 21 - 64 66-0 • F +49 (0)62 21 - 64 66-99 • INFO@BESTMALZ.DE • WWW.BESTMALZ.COM