



### **Best Pilsen (1-2°L)**

Best premium Pilsen malt is produced from the highest quality 2-Row Spring barley which is selected for its low total protein levels, high extract levels and low color. This malt can be used for Pilsners and Lagers of all types or as an all purpose base malt for beers of all types.

### **Best Pale Wheat (1.5-2.5°L)**

Best Pale Wheat (5-8°L) Best Wheat malts are produced from plump, spring German wheat. Best Wheat malts are suitable for all types of wheat beer including traditional Weiss beer and American wheat beer.

### **Best Vienna (3-5°L)**

Best Vienna malt is produced from carefully selected barley which is processed under a proprietary germination and specialized kilning process. The result is a malt that will reinforce the light Golden” color of beer and will bring out a pleasant malt taste with extra mouth feel. This malt is an excellent addition to red lagers of all types including Vienna, Marzen and Amber.

### **Best Munich Light (4-8°L) Best Munich Dark (8-12°L)**

Best Munich malt is produced through a special germination process followed by a special kilning process which enhances the aroma and the color of the finished malt. Best Munich malt will reinforce color, mouth feel and malt forwardness in your finished beer.

### **Best Caramel Malt Pils (2-3°L)**

Best Caramel Malt Pils will aid in foam development and head retention as well as add extra body to your beer. This malt is best used in lager beers of all types including Pilsner, Light Lager and Bock beers.

### **Best Caramel Malt Light (10-20°L)**

Best Caramel Malt Light will increase beer body, improve malt aroma, will add a deep saturated color and will add a full, mellow malt flavor to your finished beer. This malt is an excellent addition in Oktoberfest or Marzen beers, Maibock and Hefe Weizen.

### **Best Caramel Malt 1 (30-40°L)**

Best Caramel Malt 1 will lend a fuller body, improved malt aroma and deep red color to your finished beer. This malt is best used in beers of all types requiring an extra malt emphasis such as Red Ale, Red Lager, Scottish Ale, Alt Beer and Brown Ale.

### **Best Acidulated Malt (1.8-3.1°L)**

Malt that has been sprayed with lactic acid which may be used to lower mash pH. Will provides a rounder, fuller character to beer, enhancing the flavor of Pilsners and other light lagers. Lowering the pH also helps prevent beer spoilage through oxidation.

### **Best Melanoidin Malt (22-30°L)**

Like Belgian Aromatic malt, Best Melanoidin malt will add an accentuated malt presence. This malt is most suitable for Amber and Dark lagers, Scottish, Red and Amber Ale and for “malt bombs” such as Doppel Bock.

### **Best Smoked Malt (2.5-4.0°L)**

Malt that has been smoked over Beachwood, Best Smoked Malt will deliver the typical “Bamberg” smoked beer flavor made famous by breweries Schlenkerla and Spezial.