



Heidelberg, February 2026

Malting & Quality Report Crop 2025

Dear customers,
Dear trading partners,

This malting and quality report provides information about the processing of the 2025 harvest at BESTMALZ and the resulting malt qualities. As in the 2024 report, the focus is on the malting technology assessment and the classification of the qualities delivered from the user's perspective.

Classification of the 2025 harvest from a malting perspective

Similar to previous years, the 2025 growing season was characterized by significant weather fluctuations throughout Germany. These led to regional differences in raw material characteristics, requiring differentiated evaluation and flexible process control in malting.

For BESTMALZ, the focus was less on the published overall and average results for brewing barley and more on the question of how the raw materials used can be technologically controlled and what malt qualities can be reliably produced from them. Against this background, the 2025 harvest could be well integrated into our existing production and quality concepts.

Crop results in BESTMALZ' harvest region

The winter malting barley harvested in June was consistently dry and of very good quality. The summer malting barley harvested in Rheinhessen, Rhineland-Palatinate, and northern Baden-Württemberg before the rain-related harvest interruptions in July was also of excellent quality. Values of up to 98% whole grain were recorded, with isolated cases of slightly higher protein content of up to 11%. The batches harvested after the rainfall showed isolated signs of open and concealed sprouting. Apart from the risk of sprouting described above, no other abnormalities were detected. No increased gushing potential was found. However, insect infestation continues to increase, following on from the previous year, which was also affected by this problem.

BESTMALZ consistently addresses these occasional differences with strict raw material selection, technical controls, and established prevention systems to ensure consistently high malt quality. Mechanical beetle screens at the goods receiving area enable early detection of contaminated batches and guarantee consistently high process quality.



A small proportion of late-harvested batches were critically examined by our malt masters for mold growth and gushing tendencies and separated if necessary. No mycotoxin problems were found.

Variety range at BESTMALZ

Our purchasing strategy continues to stipulate that we only purchase brewing barley of German origin and only varieties from the Berlin program. Our suppliers are hand-picked, and the storage facilities that supply us are randomly inspected. From the 2025 harvest, BESTMALZ exclusively processed the following varieties with proven processing and brewing suitability:

- Leandra
- Lexy
- Amidala
- Caruso (newly added to the product range)

Malting results and malt qualities delivered

Looking back on the 2024 harvest, we can report with some pride that our production and technical team has succeeded admirably in

- achieving a very good proteolytic balance despite the sometimes borderline low protein content by using a specifically higher malt solution;
- offer stable fermentability and high process reliability for the malts delivered; and...
- fully meet the expectations of German and international brewers who strive for traditional or even modern and unconventional beer styles.

Fortunately, we have succeeded in ensuring that there were no monitoring deviations throughout the entire 2024 harvest year (see attached list).



The malts produced from the 2025 harvest benefit from the overall improvement in raw material quality and show significant improvements in raw material parameters compared to 2024:

Key Figure	Crop 2024	Crop 2025	Assessment / Impact
Protein	9,3 %	10,2 %	Well manageable
Gelatinisation temperature	63,7 °C	64,5 °C	Minor mash adjustments needed
Soluble protein (mg/100 g)	620–660	650–700	Very good protein solubility
β-Glucan	120 mg/l	125 mg/l	Good low processing values
Hectolitre weight	55–57 kg/hl	56–58 kg/hl	Robust raw material structure
Kolbach-index	41–46 %	40–44 %	Balanced modification

Quality assurance and monitoring

BESTMALZ will continue to rely on a comprehensive product-accompanying analysis program in the 2025 harvest year. In addition to the classic malt parameters, germination-relevant properties, mycotoxin aspects, and gushing-relevant factors are also continuously checked in our product-accompanying laboratory analyses.

We have our results validated on a random basis by accredited German and international specialist institutes. We are also happy to include special analyses of international deliveries for customers who need to pay particular attention to compliance with certain regional limits when putting together a customer-specific analysis program.

The combination of strict raw material selection, many years of technical experience, and flexible process adaptation enables our team of specialists to produce high-quality malts under all conditions and deliver them to our customers all over the world.



Crop change and outlook


At the time of publication of this report, the crop change is approximately 50% complete; the complete transition to the 2025 harvest is planned for early March 2026. The supply of BESTMALZ quality malts is secured. All current delivery obligations to domestic and foreign customers and trading partners are reliably covered in terms of raw materials. We also expect stable and reliable deliveries for the remainder of the campaign.

Due to the vintage and targeted raw material selection and finely tuned process control, lighter color values than in the previous year are achievable for BEST Heidelberger Malz®, BEST A-XL®, and BEST Pilsener Malz. The cytolytic solution remains in the moderate, well-controlled range. β Glucan contents confirm the controlled cell wall solution. The gushing analyses we have carried out so far show no systematic abnormalities.

The malts from the 2025 harvest are characterized by a balanced solution with good proteolytic and cytolytic properties.

Our service team, sales colleagues, and technicians are available at any time to answer your questions or provide further technical assistance.

Best regards



Dr. Axel Göhler
Managing Director



Dirk Schneider
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