



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU RAW BARLEY Crop year 2022

Parameter	Unit	Min	Max
Moisture	%		14
Extract (dry basis)	%	68*	
Extract difference fine-coarse	%	32*	
Wort color	EBC(Lov.)	2.5*	
Total protein	%	10	11.5
Viscosity	cp	3.67*	
Beta glucans	mg/l	859*	
Calibration: - above 2.5 mm	%		90

Features

Château Raw Barley is a selection of high-quality barley kernels with the aim to be used as a brewing adjunct in the beer recipe. It brings good levels of proteins and starch to the recipe, as well as its typical grain flavor. Due to its gelatinization temperature range, it can be added directly into the mash without precooking it.

Characteristics

Château Raw Barley helps to lighten the body and malt sweetness of the beer as well as its color while keeping it the typical rich grain flavor of barley. It can be used to achieve a clean dry finish and enhance head retention.

Usage

Dark Lagers and Ales, traditionally Dry stouts. Up to 15% of the grain bill.

IMPORTANT

All our flakes are 100% traceable from barley field through all stages of production process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.

All our products are GMO-free and comply with the European legislation 1829/2003 and 1830/2003.

All our flakes are manufactured in strict conformity with the internationally accepted requirements FSSC 22000 and FCA Certificate currently in force.

All our flakes are in accordance with EU and International legislation (FOOD) regarding the maximum allowable residues of pesticides (EC 396 /2005, inclusive amendments and corrections), Contaminants and Mycotoxins (EC 1881/2006 , 1126/2007, inclusive amendments and corrections).

All packaging and packaging materials are in compliance with EU law (EU 1935/2004, EU 2023/2006, EU 10/2011 and all extensions or amendments to this law texts)

All our flakes are transported only by GMP-certified transporters.

You can see and print the certificates of analysis of the flakes delivered to you directly on our site www.castlemalting.com

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