Castle Malting®

Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU WHISKY®
Crop year 2022

Parameter	Unit	Min	Max
Moisture	%		4.5
Soluble extract (0.2 mm)	%	81.0	
Extract difference fine-coarse	%		2.0
Wort color	EBC(Lov.)		4.0 (2.1)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35	45
Friability	%	80.0	
Saccharification	Minutes	15	
Predicted spirit yield (PSY)	l/t	400	
Phenols	ppm	35	40

Features

Our Château Whisky malt is smoked during kilning with the best Scottish peat. Whisky malts have a longer storage life.

Characteristics

Imparts a delicate character of peat and smoke. An ideal ingredient in creating a unique whisky. In higher proportions gives your whisky a rich smoky and peaty flavour.

Usage

Any type of whisky for a distinct smoky flavour of real Scotch whisky. Up to 100% of the mix.

Storage and Shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend to use all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months.

Packaging

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400 - 1,400kg). All types of packaging – in 20’ or 40’ containers for export.

IMPORTANT

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

All our malts are produced using the traditional process of over 9 days, a solid warranty of high modification of the grain and real top quality of premium malts.

Neither of our malts contains any genetically modified organisms as defined by Regulation (EC) No 1829/2003 of the European Parliament and of the Council, which means that all our malts are GMO FREE guaranteed.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force and the ISO 22000 Food Safety Management System.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.

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

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

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