

# WHEAT MALT



The farmers-maltsters

**Malt elaborated with wheat varieties fully adapted to brewing needs and expectations, with a high extract yield in the brewing process. Bring a great typical taste, flavor and excellent beer body. Increases head retention and haze.**

**It can be used as a primary base malt in beers such as German Weizen or Belgian Wit beers or as a specialty malt in many other beer styles.**

## PHYSICO-CHEMICAL ANALYSIS

<b>Moisture</b>	≤ 5.0 %
<b>Extract yield (of dry matter)</b>	≥ 84.5 %
<b>Proteins</b>	≤ 12.7 %
<b>Soluble proteins</b>	5.00 ± 0.5 %
<b>Wort color</b>	3.75 ± 0.75 EBC
<b>Boiled wort color</b>	6.00 ± 1.0 EBC
<b>pH</b>	5.95 ± 0.15
<b>Sieving &lt; 2.2 mm</b>	≤ 1.5 %
<b>PDMS</b>	≤ 5 µg DMS eq/g
<b>Viscosity</b>	≤ 1.8 mPa.s
<b>NDMA</b>	≤ 2.5 µg/kg

## PRODUCT DETAILS

<b>Origin</b>	France and other GMP+ countries (according to customers' requirements)
<b>Packaging</b>	Big bag, bulk, 25kg and 50kg bags
<b>Availability</b>	All year long
<b>Storage</b>	Keep away from heat and humidity
<b>Shelf-life</b>	24 months

## MALT CHARACTERISTICS

<b>Abnormal smell/aspect</b>	Absence
<b>Insect</b>	Absence
<b>Zearalenone *</b>	
<b>Deoxynivalenol *</b>	In compliance with the EU Regulation
<b>OchratoxinA *</b>	1881/2006
<b>Heavy metals *</b>	
<b>Pesticides *</b>	In compliance with the EU Regulation 396/2005
<b>Allergens</b>	Presence of cereals containing gluten. May contain sulphites. Absence of any other allergens (regarding the Regulation EU 1169/2011)
<b>GMO</b>	Absence
<b>Ionisation</b>	Non-ionized

\* COFRAC-accredited method

## Contact us!



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