



SPECIFICATION

MALT AMBER (CROP 2009)



PARAMETER	UNIT	MIN	MAX
Humidity	%	3.0	5.0
Extract (dry basis)	%	79.0	
Fine-coarse difference	%	1.0	2.0
Wort colour	EBC	42	55
pH			5.5
Saccharification time		normal	

Features:

Belgian brown malt.
Specially germinated and kilned up to 110°C.

Usage:

Pale Ale beers, Brown Porter and special beers; in a diverse range of British beers.

Characteristics:

Amber malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruits. Amber malt has a bitter flavor which mellows on ageing, and can be quite intensely flavored. Amber Malt is typically used as a small proportion of the grist (0.5%) in the preparation of beers requiring some substantial depth of color.





CASTLE MALTING



MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS

BELGIUM



Storage & Shelf life:

Malt should be stored in a **clean, cool** (< 18 °C) and **dry** (< 35 RH %) area. Under these conditions best if used all whole kernel products within 12 months from the date of manufacture and all milled products within 3 months.

Packaging:

Bulk; Bulk in Container; Bags (25kg, 50kg); Big Bags (400-1 200kg)

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 from 8 up to 10 days, a solid warranty of high modification of the grain and real top quality of premium malts.
- All our malts do not contain any genetically modified organisms as defined by European Directive 2001/18/EC, 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.
- All our malts are transported only by GMP-certified transporters.
- 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.
- You may 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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