



## SPECIFICATION

### MALT AROMA 100 EBC (CROP 2009)



PARAMETER	UNIT	MIN	MAX
Humidity	%		4.0
Extract (dry basis)	%	78.5	
Difference fine – large	%	1.0	2.0
Wort colour	EBC	95	105
pH			5.5
Saccharification time		normal	

#### Features:

Belgian aromatic malt.  
High germination temperature, kilning up to 115°C, to develop much aroma.

#### Usage:

Special very aromatic beers.  
Recommended mixture : up to 20 %

#### Characteristics:

Aroma malt provides rich malty aroma and flavour to amber and dark lager beers. Compared to other traditional coloured malts, is still high in Diastatic Power and imparts a smoother bitterness.





# CASTLE MALTING



BELGIUM

## MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS



### 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:

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](http://www.castlemalting.com)

Headquarter:  
Chemin du Couloiry 1  
4800 Lambermont  
Belgium

Malting plant:  
Rue de Mons 94  
7970 Beloeil  
Belgium

Tel: +32 (0) 87 681381  
Fax: +32 (0) 87 352234  
E-mail: [info@castlemalting.com](mailto:info@castlemalting.com)  
BIC: BBRUBEBB

Registered Tournai 79754  
VAT: BE.455013439  
Bank account: 370-0905456-48  
IBAN: BE11 3700 9054 5648