



CASTLE MALTING



MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS

BELGIUM



SPECIFICATION

MALT BISCUIT (CROP 2009)

PARAMETER	UNIT	MIN	MAX
Humidity	%		4.7
Extract (dry basis)	%	77.0	
Wort colour	EBC	55	65

Features:

Unique and very special Belgian malt.
Lightly kilned, then lightly torrefied up to 160°C

Usage:

All Special beers and as well for English ales, brown ales and porters.
Recommended max. proportion: 15 %

Characteristics:

Biscuit malt produces a very pronounced "toasty" finish in the beer. Imparts a warm bread and biscuit like aroma and flavour. Biscuit Malt promotes a light to medium warm brown colour to the mash. This malt is used to improve the roasted flavour and aroma that characterize ales and lagers lending the subtle properties of black and chocolate malts. No enzymes. Must be mashed with malts having a surplus of diastatic power.



Headquarter:
Chemin du Couloury 1
4800 Lambermont
Belgium

Malting plant:
Rue de Mons 94
7970 Beloeil
Belgium

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BIC: BBRUBEBB

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



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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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