



## SPECIFICATION

### MALT BLACK (CROP 2009)

PARAMETER	UNIT	MIN	MAX
Humidity	%		4.0
Extract (dry basis)	%	73.5	
Wort colour	EBC	1350	

#### Features:

Malt Black 1500 EBC. The darkest malted barley.  
Torrefied up to 230°C

#### Usage:

Very coloured beers, Stouts and Porters.  
Recommended max. mix: **3 %** - For stouts up to **6%**

#### Characteristics:

Enhances the aroma of character beers, by imparting a more stringent flavour than with other coloured malts. Impart a slight burnt or smoky flavour.

#### 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 000kg)

#### 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)