



CASTLE MALTING



MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS

BELGIUM

SPECIFICATION

MALT CASTLE CRYSTAL® 150 (CROP 2009)



PARAMETER	UNIT	MIN	MAX
Humidity	%	3.0	5.0
Extract (dry basis)	%	78.0	
Difference fine – large	%	1.0	2.0
Wort colour	EBC	145	155
Saccharification time		normal	

Features:

Distinct Belgian aromatic malt with special caramelization developed by Castle Malting. Particular germination process. Caramelized in several steps to develop a unique aroma and flavour.

Usage:

Aromatic and coloured beers.
Perfect for any beer in which high profile malt is required.
Excellent choice for Belgian ales and German bocks beer styles.
Recommended percentage: up to 20%

Characteristics:

This caramel-copper coloured malt provides a rich malt flavour and aroma to amber and dark lager beers. Compared to other traditional coloured malts, CastleCrystal® has an even stronger Diastatic Power and imparts a smoother bitterness.



Headquarter:
Chemin du Couloiry 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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