



SPECIFICATION

MALT CHOCOLATE (CROP 2009)

PARAMETER	UNIT	MIN	MAX
Humidity	%		4.0
Extract (dry basis)	%	75.0	
Wort colour	EBC	900	

Features:

Belgian Chocolate Malt.
Torrefied at 220°C and then quickly cooled when the desired colour is reached

Usage:

Brown, strong, darker and black beers, such as Porters, Stouts and Brown Ales.
Recommended maximum percentage: 7 %.

Characteristics:

Chocolate Malt is a highly roasted malt with a deep brown colour. This is where its name comes from. Chocolate malt is used to adjust the colour of beer and imparts a nutty, toasted flavour. Chocolate Malt shares many of the characteristics of Black Malt but is less bitter flavour than Black malt and is by 200 EBC lighter than Black, because it is roasted for a slightly shorter period of time and end temperatures are not so high.



CASTLE MALTING



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:

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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