



SPECIFICATION

MALT MELANOINDIN 40 (CROP 2009)



PARAMETER	UNIT	MIN	MAX
Humidity	%		4.5
Extract (dry basis)	%	79.5	
Fine-coarse difference	%	1.5	2.5
pH		5.5	5.7
Wort colour	EBC	37	43

Features:

Belgian Melanoindin (Melano) Malt.
 Special germination process.
 Kilned in a special way at up to 130°C. Melano malt is slowly dried as the temperature is raised, allowing the melanoidins¹ to form as part of the kilning process.

Usage:

Amber and dark beers, Scottish type and red coloured beers like Scottish ales, Amber Ales, Red Ales, and Irish Ales.
 Recommended mix: up to 20 %

Characteristics:

Very aromatic with intense malty flavour. Gives fullness and roundness to the beer colour, improves flavour stability and promotes red colour in your beer. Gives beer fuller body. This specialty variety has been described as “turbo Munich”



¹ Melanoidins are formed when sugars and amino acids combine at elevated temperatures, typically around the boiling point. Melanoidins are desirable flavor compounds that are present in malts. Two other malts with high melanoidin levels are Vienna malt and Munich malt.



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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