



# CASTLE MALTING

## MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS



BELGIUM

### SPECIFICATION

#### ORGANIC PILSEN 2RS MALT (CROP 2009)



PARAMETER	UNIT	MIN	MAX
Humidity	%		4.5
Extract (dry basis)	%	81.0	
Difference fine – large	%	1.0	2.0
Wort colour	EBC	2.5	3.5
Post coloration	EBC		5.7
Total Protein (dry malt)	%	9.0	10.5
Soluble protein	%	4.0	
Kolbach Index	%	38.0	44.0
Hartong 45°	%	36.0	42.0
Viscosity	cp		1.58
Ph		5.6	6.0
Diastatic power	WK	250	
Friability	%	85.0	
Glassiness (whole grains)	%		2.0
PDMS			5.0
NDMA	ppb		2.5
Filtration		normal	
Saccharification time	min		10
Clarity of wort		clear	
Calibration: - above 2.5 mm	%	90.0	
- rejected	%		2.0



#### Organic Certification:

100% Organic. Certified by the control and certification organization CERTISYS, which attests that this product conforms to the organic production method following the Council Regulation (EEC) No 2092/91 and the Royal Decree of 17 April 1992 regarding the method of organic production.

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4800 Lambermont  
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Malting plant:  
Rue de Mons 94  
7970 Beloeil  
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### Features:

The lightest coloured Organic Belgian malt.  
Produced from the finest European 2-row spring barley from certified organic cultivation. Kilned up to 80- 85°C

### Usage:

For clear and pale organic beers. Excellent in many lighter styles such as Pilsner, American and European lagers, Belgian ales and wheat beers.  
Can be used up to **100 %** for Pale Beers (Pilsner, Lager) or as part of the mix for the other beers.

### Characteristics:

The lightest in colour and low in protein, this malt is well modified and can be easily mashed with a single-temperature infusion. Our Organic Pilsen malt carries a strong, sweet malt flavour and contains enough enzymatic power to be used as base malt.

### 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](http://www.castlemalting.com)



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