



SPECIFICATION

SMOKED MALT {PEATED MALT} (CROP 2009)



PARAMETER	UNIT	MIN	MAX
Humidity	%		4.5
Extract (dry basis)	%	81.0	83.0
Difference fine – large	%	1.1	2.5
Wort colour	EBC	2.5	3.7
Total Protein (dry malt)	%	10.0	11.0
Soluble protein	%	3.5	4.4
Kolbach Index	%	35.0	45.0
Hartong 45	%	34.0	43.0
Viscosity	cp		1.57
pH		5.7	5.9
Diastatic Power	WK	285	
Friability	%	84.0	
Glassiness	%		2.5
Calibration – above 2.5mm	%	90.0	
Saccharification time			15
Clarity of wort		clear	
Filtration		normal	
Phenols	ppm	5.5	25



Features:

Smoked or Peated Malt is malt that has been treated by being smoked during kilning over a fire made from peat moss.



CASTLE MALTING



BELGIUM

MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS



Usage:

Scottish Ale, Porters, Smoked beer, Special beers.
Recommended proportion: up to **100 %**.

Characteristics:

Imparts a distinctive smoky, spicy aroma and flavor, typical for classic German beer styles. The smoked beer brewed with smoked malt tastes like a forest fire - but in a good way!! It has a rich head and a mouth feel similar to sparkling ale.

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

Headquarter:
Chemin du Couloiry 1
4800 Lambermont
Belgium

Malting plant:
Rue de Mons 94
7970 Beloeil
Belgium

Tel: +32 (0) 87 681381
Fax: +32 (0) 87 352234
E-mail: info@castlemalting.com
BIC. BBRUBEBB

Registered Tournai 79754
VAT: BE.455013439
Bank account: 370-0905456-48
IBAN: BE11 3700 9054 5648