



SPECIFICATION

WHEAT MALT (CROP 2009)



PARAMETER	UNIT	MIN	MAX
Humidity	%		5.2
Extract (dry basis)	%	84.5	
Difference fine – large	%		1.5
Wort colour	EBC	3.5	5.0
Postcoloration	EBC	5.0	7.0
Total Protein (dry malt)	%	12.0	14.0
Soluble protein	%	4.5	5.5
Kolbach Index	%	37.0	43.0
Hartong 45°	%	36.0	42.0
Viscosity	cp		1.85
pH		5.8	6.1

Features:

Belgian Wheat Malt
Kilned up to 80- 85°C

Usage:

Wheat beers, white, light beers, with low or no alcohol.
Recommended max. proportion: 40 %

Characteristics:

Enhances the peculiar taste of Wheat Malt. Wheat malt is essential in making wheat beers, but is also used in malt-based beers (3–5%) thanks to its protein that gives the beer a fuller mouth feel and enhanced beer head stability.





CASTLE MALTING



MALT FROM THE COUNTRY FAMOUS FOR ITS BEERS

BELGIUM

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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