



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU WHISKY LIGHT® Crop year 2017

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%		2.0
Wort color	EBC(Lov.)	2.5 (1.5)	4.0 (2.1)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35.0	45.0
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
Saccharification	Minutes		15
Homogeneity	%	90.0	
Predicted spirit yield (PSY)	l/t	400.0	
Phenols	ppm	15	25

Features

Our Château Whisky Light® malt is smoked during kilning with the best Scottish peat. Whisky malts have a longer storage life.

Characteristics

Imparts a delicate character of peat and smoke. An ideal ingredient in creating a unique whisky. In higher proportions gives your whisky a rich smoky and peaty flavour.

Usage

Any type of whisky for a distinct smoky flavour of real Scotch whisky. Up to 100% of the mix.

Storage and Shelf life

Malt should be stored in a clean, cool (< 22 °C), dry (< 35 RH %) and pest free environment. If these conditions are observed, we recommend using all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.

Packaging

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400 - 1,400kg). All types of packaging – in 20' or 40' containers for export.

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 of over 9 days, a solid warranty of high modification of the grain and real top quality of premium malts.

Neither of our malts contains 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 and the ISO 22000 Food Safety Management System.

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.

All our malts are transported only by GMP-certified transporters.

You can see and print the results of the analysis of the malts delivered to you directly on our site www.castlemalting.com

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium

Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium

Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com

Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB