Castle Malting®

Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU WHEAT BLANC
Crop year 2016

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	83.0	
Wort color	EBC(Lov.)		5.5 (2.6)
Postcoloration	EBC(Lov.)		7.5 (3.4)
Total protein	%		14.0
Soluble protein	%	4.5	5.5
Viscosity	cp		1.9
pH		5.8	6.1

Features

Wheat malt. Kilned at up to 80 - 85°C.

Characteristics

Enhances the peculiar taste of wheat beers. Château Wheat Blanc malt is essential in making wheat beers but is also used in barley malt-based beers (3–5%) thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability. Wheat has no outer husk and therefore has fewer tannins than barley. Wheat malt is much stickier than barley malt due to the higher protein content and may cause lautering problems if not given a "Protein Rest" during the mash.

Usage

Wheat beers, white, light beers, beers with low or no alcohol. Recommended max. proportion: up to 35% of the mix

Storage and Shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months.

Packaging

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400-1 250kg) 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

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