



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU MUNICH NATURE Crop year 2016

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)	21.0 (8.4)	28.0 (11.1)
Total protein	%		12
Kolbach index	%	38.0	47.0
Hartong 45°	%	36.0	
Viscosity	cp		1.65
Friability	%	78.0	
Glassiness (whole grains)	%		2.5
Filtration			15
Saccharification	Minutes		normal

Features

Belgian organic specialty malt of Munich type. Kilned up to 100-105°C.

Characteristics

Rich, golden malt. Provides a modest colour increase toward a nice, golden-orange colour. Adds a pronounced grainy malty flavour to many organic beer styles without affecting the foam stability and body. Is also used in small quantities in combination with Château Pilsen Nature 2RS to produce light colour organic beers, improving the malty flavour and giving the beer a richer colour. Enhances the taste of character beers.

Usage

Organic pale ale, amber, brown, strong and dark beers, bocks. Up to 60% 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 to use all whole kernel products within 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 - 1,400kg). 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

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