



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU DISTILLING Crop year 2016

| Parameter | Unit | Min | Max |
|--------------------------------|-----------|-----------|-----------|
| Moisture | % | | 4.5 |
| Soluble extract (0.7 mm) | % | 76.0 | |
| Soluble extract (0.2 mm) | % | 80.0 | |
| Extract difference fine-coarse | % | | 2.0 |
| Wort color | EBC(Lov.) | 2.5 (1.5) | 4.0 (2.1) |
| Soluble nitrogen ratio | % | 35.0 | 40.0 |
| Soluble nitrogen (dry malt) | % | 0.5 | 0.6 |
| Total nitrogen (dry malt) | % | 1.40 | 1.65 |
| Friability | % | 85.0 | |
| NDMA | ppb | | 2.0 |
| Homogeneity | % | 98.0 | |
| Fermentable extract | % | 87.0 | |
| Predicted spirit yield (PSY) | l/t | 406.0 | |
| DP | °IOB | 63.0 | |

Features

Two row spring malting barley is selected for the production of our Château Distilling malt. Barley is steeped to 44 - 46% moisture, slightly higher than normally required for Pilsen lager style malts. Germination temperatures are controlled between 12°C - 16°C for a period of five days. Kiln cycles start at 50° - 60°C rising to 70° - 75°C.

Characteristics

This is a premium Distilling malt produced especially for the distilling industry. It is used for the production of quality grain whisky. Château Distilling malt promotes high fermentability, adequate enzyme potential and soluble nitrogen (protein) levels. Our Château Distilling malt is gently kilned to preserve enzymes and maximise fermentability.

Usage

Any type of whisky, 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 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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