



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU SMOKED NATURE® Crop year 2017

Parameter	Unit	Min	Max
Moisture	%		6.0
Extract (dry basis)	%	77.0	
Wort color	EBC(Lov.)	4(2.1)	12(5.0)
Soluble protein	%		11.5
Viscosity	cp		1.6
Diastatic power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.0
Saccharification	Minutes		15
Phenols	ppm	1.6	4.0

Features

Enzymatically active special type of organic malt used in the production of a wide variety of organic beer styles and organic whisky.

Characteristics

Smoked over beech wood, this malt develops an intense smoky and sweet-key flavor in your beer or whisky.

Usage

Smoked organic beers, organic specialty beers, organic Rauchbier, organic Alaskan smoked ales and Scottish ales, organic whisky. Up to 15% 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

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