Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU WHEAT BLANC®
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	84.5	
Wort color	EBC(Lov.)		4.5 (2.2)
Postcoloration	EBC(Lov.)		7.0 (3.2)
Total protein	%		13.2
Soluble protein	%	4.5	6.0
Viscosity	cp		1.95
pH		5.8	6.1
PDMS			5.0

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

Allergens
- Cereals containing gluten (wheat)
- May contain traces of sulphites

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 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 Regulation (EC) No 1829/2003 of the European

Parliament and of the Council, 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.

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.

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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