Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU ABBEY® (CHÂTEAU MONASTIQUE for the US market)
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort color	EBC(Lov.)	41.0 (15.9)	49.0 (18.9)
pH			6.0

Features

Belgian brown malt. Specially germinated and kilned at up to 110°C.

Characteristics

Château Abbey® malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruit. Château Abbey® malt has a bitter flavour which mellows on ageing, and can be quite intensely flavoured. Château Abbey® malt is typically used as a small proportion of the grist in the production of beers requiring some substantial depth of colour.

Usage

Pale ale beers, Abbey beers,brown porter and special beers, in a diverse range of British beers.Up to 25% of the mix.

Allergens

- Cereals containing gluten (barley)
- Sulphites

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.

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 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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