Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU MUNICH LIGHT®
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%		2.5
Wort color	EBC(Lov.)	12.0 (5.4)	18.0 (6.9)
Total protein	%		11.5
Soluble protein	%	3.5	5.0
Viscosity	cp		1.6
Diastatic power	WK	150	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
Filtration		Normal	
Saccharification	Minutes		15

Features
Belgian 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 beer styles without affecting the foam stability and body. Is also used in small quantities in combination with Château Pilsen 2RS to produce light colour beers, improving the malty flavour and giving the beer a richer colour. Enhances the taste of character beers.

Usage
Pale ale, amber, brown, strong and dark beers, bocks. Up to 60% of the mix.

Allergens
- Cereals containing gluten (barley)
- 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 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 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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