Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU PILSEN 2RS
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	81.0	
Extract difference fine-coarse	%	0.8	2.5
Wort color	EBC(Lov.)		4.0 (2.1)
Postcoloration	EBC(Lov.)		7.0 (3.2)
Total protein	%		11.5
Soluble protein	%	3.5	4.8
Kolbach index	%	35.0	48.0
Viscosity	cp		1.6
Beta glucans	mg/l		220
pH		5.6	6.1
Diastatic power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
PDMS			5.0
Filtration		Normal	
Saccharification	Minutes		15
Clarity of wort		Clear	
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0

Features
The lightest colored Belgian malt. Produced from the finest 2-row spring malting barley varieties. Kilned at up to 80 - 85°C.

Characteristics
The lightest in color, this malt is well-modified and is perfectly suited for single-step infusion or decoction mashing. Our Château Pilsen malt carries a strong, sweet malt flavor and has a sufficient enzymatic power to be used as base malt.

Usage
All beer types. Can be used up to 100 % for pale beers (Pilsner, Lager) or as part of the mix for the other beers.

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 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

La Malterie du Château SA (Castle Malting); Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium
Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium;
Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB