Belgian Malts that Make Your Beer So Special

# SPECIFICATION

## CHÂTEAU SPECIAL Belgium NATURE (ORGANIC MALT)
## Crop year 2025

| Parameter | Unit | Min | Max |
|---|---|---|---|
| Moisture | % | | 6.0 |
| Extract (dry basis) | % | 74.0 | |
| Wort color | EBC(Lov.) | 260 (98.1) | 320 (120.6) |

### Features

Very special Belgian organic dark malt, obtained through specific double roasting process.

### Characteristics

Is used to produce a deep red to dark brown-black colour and fuller body. Unique flavour and aroma. Gives much colour and raisin-like flavour. Imparts a rich malty taste and a hint of nut and plum flavour. May substitute Chocolate Nature and Black Nature malts if bitterness is not desired.

### Usage

Organic abbey ales, organic dubbels, organic porters, organic brown ales, organic doppelbocks. Up to 10% of the mix.

### Allergens

• Cereals containing gluten (barley)

### 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.

CERTISYS Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium, www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malterie du Château), duly authorized, as confirmed by the CERTISYS certificate at your disposal. CERTIFIED BY BE BIO 01.

### 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