Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU SMOKED
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	77.0	
Wort color	EBC(Lov.)	2.9 (1.6)	12 (5.0)
Total protein	%		11.5
Viscosity	cp		1.6
Diastatic power	WK	250	
Friability	%	75.0	
Glassiness (whole grains)	%		3.0
Phenols	ppm	3	15

Features

Enzymatically active special type of malt used in the production of a wide variety of beer styles and whisky.

Characteristics

Smoked over beech wood, this malt develops an intense smoky and sweet-key flavor in your beer or whisky.

Usage

Smoked beers, specialty beers, Rauchbier, Alaskan smoked ales, Scottish ales, whisky. Up to 15% of the mix.

Allergens

• Cereals containing gluten (barley)

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. Improperly stored malts can lose freshness and flavor.

Packaging

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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