Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU CHIT BARLEY MALT FLAKES
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		11.0
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	3 (1.7)	6 (3.2)

Features

Lightly kilned type of malt produced from steeped barley that has been germinating for a very short period of time.

Characteristics

Chit Barley Malt Flakes retain many of the characteristics of raw barley and are used to improve foam stability and to balance malt with high solubility. Impart a rich dry-grainy flavor to beer and is used primarily in stout. This malt improves head formation and stability.

Usage

Any beer type. Up to 30% of the mash bill.

Allergens

• Cereals containing gluten

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 12 months from the date of manufacture. Improperly stored malts can lose freshness and flavor.

Packaging

20kg bags

IMPORTANT

All our flakes are 100% traceable from the field through all stages of production process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.

All our products are GMO-free and comply with the European legislation 1829/2003 and 1830/2003.

All our flakes are manufactured in strict conformity with the internationally accepted requirements FSSC 22000 and FCA Certificate currently in force.

All our flakes are in accordance with EU and International legislation (FOOD) regarding the maximum allowable residues of pesticides (EC 396 /2005, inclusive amendments and corrections), Contaminants and Mycotoxins (EC 1881/2006 , 1126/2007, inclusive amendments and corrections).

All packaging and packaging materials are in compliance with EU law (EU 1935/2004, EU 2023/2006, EU 10/2011 and all extensions or amendments to this law texts)

All our flakes are transported only by GMP-certified transporters.

You can see and print the certificates of analysis of the flakes 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