Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU BUCKWHEAT NATURE® MALT (ORGANIC MALT)
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		8.0
Wort color	EBC(Lov.)	4.0 (2.1)	9.0 (3.9)
Total protein	%	9.0	11.0

Features

Château Buckwheat Malt is produced from buckwheat, a naturally gluten-free pseudocereal, using a malting process adapted to buckwheat. The product contains gluten resulting from cross-contamination with gluten-containing cereals during processing.

Characteristics

It contributes malty and nutty notes to the beer, adding richness and depth. It is particularly suitable for specialty beers and recipes based on alternative cereals and can be used as a partial replacement for traditional barley malt. NB: Château Buckwheat Malt has no diastatic power.

Usage

Specialty beers and recipes based on alternative cereals. Up to 40% of the grist.

Allergens

Gluten (cross-contamination).

Although buckwheat is naturally gluten-free, the possibility of using the “gluten-free” claim on the final beer depends on the complete recipe, production conditions, control of cross-contamination, analytical results, and the applicable local regulations.

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 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.

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