Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU WHEAT MUNICH®
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	83.0	
Wort color	EBC(Lov.)	21.0 (8.4)	28.0 (11.1)
Total protein	%		14.0
Viscosity	cp		1.85

Features

Very special Belgian wheat malt of the Munich type. Kilned at up to 100-105°C.

Characteristics

Not particularly dark in colour but richer in flavour than the standard Wheat malt. You will have a slimmer, more sparkling beer with a typical ale aroma.

Usage

Dark wheat beer styles, weizenbocks, stouts or in smaller proportions to add body and head retention to other dark ales. Up to 30% of the mix.

Allergens

- Cereals containing gluten (wheat)
- May contain traces of 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 to use 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 - 1,400kg). 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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