Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU WHEAT CRYSTAL
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	78	
Wort color	EBC(Lov.)	140 (53.1)	160 (60.6)
pH			6.0

Features
Wheat malt. Roasted at up to 150-170°C.

Characteristics
Château Wheat Crystal imparts to the beer a rich character of cooked wheat, corn flakes and a slight aroma of coffee. Increasing the coloration, our new malt will highlight the aromatic notes of baked bread and biscuit in your beer. The beer will have a golden to light amber colour and a light to medium body.

Usage
Belgian Witbier; Hefeweizen; Kristallweizen, Dunkelweizens, Weizenbock; Up to 20% 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), 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
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

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