Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU DISTILLING NATURE (ORGANIC MALT)
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	82.0	
Wort color	EBC(Lov.)		6.5 (3.0)
Total protein	%		11.5
Soluble protein	%		4.70
Viscosity	cp		1.6
Beta glucans	mg/l		250
pH			6.1
Diastatic power	WK	250	
Friability	%	85.0	
NDMA	ppb		2.0
Saccharification	Minutes		15
Predicted spirit yield (PSY)	l/t	400.0	

Features

Two row spring malting organic barley is selected for the production of our Château Distilling malt. Barley is steeped to 44 - 46% moisture, slightly higher than normally required for Organic Pilsen lager style malts. Germination temperatures are controlled between 12°C - 16°C for a period of five days. Kiln cycles start at 50° - 60°C rising to 70° - 75°C.

Characteristics

This is a premium Distilling Organic malt produced especially for the distilling industry. It is used for the production of quality grain organic whisky. Château Distilling Nature malt promotes high fermentability, adequate enzyme potential and soluble nitrogen (protein) levels. Our Château Distilling Nature malt is gently kilned to preserve enzymes and maximise fermentability.

Usage

Any type of organic whisky, real Scotch whisky. Up to 100% of the mix.

Allergens

- Cereals containing gluten (barley)
- 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 250kg) All types of packaging – in 20’ or 40’ containers for export

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