Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU CARA CAFE®
Crop year 2025

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	70.0	
Wort color	EBC(Lov.)	350 (131.8)	450 (169.3)

Features

Belgian caramel malt with coffee notes. Germination at high temperature, followed by roasting in a drum.

Characteristics

This malt gives a brown hue to beers. It brings intense flavors of dark caramel, roasted nuts, and dried fruit. It strongly intensifies the beer's body.

Usage

Suitable for beer styles such as Amber beers, Stout, Bock Beer, October Beer, Lager, Dark Ale, Irish Red Ale, Barley Wine, and others. Up to 15% of the mash bill.

Allergens

• Cereals containing gluten (barley)

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 (25 kg, 50 kg); Big Bags (400 - 1,400 kg). 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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