Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU EMMER MALT
Crop year 2024

Parameter	Unit	Min	Max
Moisture	%		5.5
Extract (dry basis)	%	81	
Wort color	EBC(Lov.)	2.5	5.0
Total protein	%	10	20
Saccharification	Minutes		60

Features

Emmer is an ancient hulled wheat, also called Triticum dicoccum. It was one of the first domesticated grains, and it was commonly grown in antiquity. Recently, its popularity has increased due to the renewed interest in healthier foods and drinks, as Emmer is relatively lower in gluten and richer in minerals compared to modern wheat.

Characteristics

Château Emmer malt is dehusked cereal. It gives a light body, a refreshing character, and aromatic notes of honey to the beer. Its high level of proteins gives the typical turbidity of a wheat beer and enhance head retention.

Usage

German-style “Emmerbier”, ancient-styles as Gallic or Egyptian beers, or as an option to wheat as an adjunct. Up to 40% of the grain bill.

Allergens

• Cereals containing gluten

Storage and Shelf life

Malt should be stored in a clean, cool (<22°C), dry (<35RH%), 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

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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