Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU CHOCOLAT
Crop year 2022

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort color	EBC(Lov.)	900 (338.1)	1100 (413.1)

Features

Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached.

Characteristics

Château Chocolat malt is a highly roasted malt with a deep brown colour. This is where its name comes from. Château Chocolat malt is used to adjust the colour of beer and imparts a nutty, toasted flavour. Château Chocolat malt shares many of the characteristics of Black Malt but provides a less bitter flavour than Black malt and is lighter than Black, because it is roasted for a slightly shorter period of time and the end temperatures are not so high.

Usage

Brown, strong, darker and black beers, such as porters, stouts and brown ales. Up to 7% of the mix.

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 and the ISO 22000 Food Safety Management System.

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 and nitrosamines.

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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