



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU CHIT BARLEY NATURE MALT FLAKES®

Crop year 2023

| Parameter | Unit | Min | Max |
|---------------------|-----------|---------|---------|
| Moisture | % | | 11.0 |
| Extract (dry basis) | % | 77.0 | |
| Wort color | EBC(Lov.) | 3 (1.7) | 7 (3.2) |
| Total protein | % | | 11.5 |

Features

Lightly kilned type of malt produced from steeped organic barley that has been germinating for a very short period of time.

Characteristics

Chit Barley Malt Flakes Nature retain many of the characteristics of raw barley and are used to improve foam stability and to balance malt with high solubility. Impart a rich dry-grainy flavor to organic beer and is used primarily in organic stouts. This malt improves head formation and stability.

Usage

Any organic beer type. Up to 30% of the mash bill.

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 12 months from the date of manufacture. Improperly stored malts can lose freshness and flavor.

Packaging

20kg bags

CERTISYS 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 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.

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