



*Belgian Malts that Make Your Beer So Special*

## SPECIFICATION

### CHÂTEAU RAW OAT Crop year 2022

Parameter	Unit	Min	Max
Moisture	%		14
Extract (dry basis)	%	80	
Wort color	EBC(Lov.)	4 (2.1)	7 (3.2)
Total protein	%		14

#### Features

This NON-malted cereal is to be used carefully as an adjunct that may provide many benefits.

#### Characteristics

Raw oat will give to the beer a fuller body and a creamy silky mouthfeel, thanks to their high content of beta-glucans. Raw oat provides a lot of non-fermentable sugars in the wort resulting in high final gravity, and therefore in sweeter, smoother flavors in the beer. Raw oat is usually mashed separately before its addition to the main mash. However, it could also be used directly in combination with Château Pilsen 6-row to compensate for the viscosity the oats will impart and to bring more proteins contributing to head retention.

#### Usage

Any type of beer in which the combination of features mentioned above is desired. Hoppy session beers are an example. Up to 30% of the mix.

#### Storage and Shelf life

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

#### 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](http://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](mailto:info@castlemalting.com); [www.castlemalting.com](http://www.castlemalting.com)

Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB

