



*Belgian Malts that Make Your Beer So Special*

## SPECIFICATION

### OAT FLAKES Crop year 2023

Parameter	Unit	Min	Max
Moisture	%		13.0
Extract (dry basis)	%	69.5*	
Wort color	EBC(Lov.)	4.0	
Total protein	%	13.5*	

#### Note

\* typical values

#### Features

Oat Flakes are a pre-gelatinized brewing adjunct produced from selected naked oat kernels submitted to the flaking process where the whole kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. Also, Oat Flakes have a moderate level of lipids and high levels of glucans and proteins that have to be considered in the brewing process.

#### Characteristics

Oat Flakes give a creamy and silky mouthfeel and enhance the body and head retention of the beer due to their high glucan and protein levels. It can be added directly to the mash without milling or prior cooking as it is a pre-gelatinized and flaked adjunct.

#### Usage

English Porter, Stout, New England IPA, and Belgium Wit beers. Up to 10% of the grain bill. The special case for Oatmeal Stout where it can be added up to 25% of the grain bill.

#### Storage and Shelf life

Oat Flakes must be stored in a clean, cool (<18C) and dry (<70%) area. If these conditions are observed, we recommend using all products within 12 months from the date of manufacture.

#### Packaging

Paper bags (25kg); Big Bags (400-1000kg)

#### 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](http://www.castlemalting.com)

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  
CBC Banque SA - Avenue Albert 1er 60 - 5000 Namur Account : 193-1242112-48 IBAN : BE11 1931 2421 1248 BIC : CREGBEBB