

# PALE ALE



**Malteurop Pale Ale Malt is a two-row malt produced using a specialized kilning process in order to create a fully modified malt with a robust enzyme package and high extract potential, appropriate for use as a base malt in any beer style.**

**Our Pale Ale malt imparts subtle nutty and biscuit flavors while contributing a rich golden hue. Can be use at 100% in all beer styles and particularly suited to English Ale style beers.**

## PHYSICO-CHEMICAL ANALYSIS

<b>Moisture</b>	≤ 4.5 %
<b>Extract yield (of dry matter)</b>	≥ 81 %
<b>Final attenuation</b>	81.0 ± 2.0 %
<b>Proteins</b>	≤ 11.5 %
<b>Soluble proteins</b>	4.3 ± 0.5 %
<b>Wort color</b>	5 – 7 EBC
<b>Boiled wort color</b>	8 – 11 EBC
<b>pH</b>	≤ 6.10
<b>Friability</b>	≥ 80 %
<b>Glassy grains</b>	≤ 2.0 %
<b>Sieving &gt; 2.5 mm</b>	≥ 90 %
<b>Sieving &lt; 2.2 mm</b>	≤ 1.5 %
<b>PDMS</b>	≤ 4 µg DMS eq/g
<b>Viscosity</b>	≤ 1.58 mPa.s
<b>NDMA</b>	≤ 2.5 µg/kg

## MALT CHARACTERISTICS

<b>Abnormal smell/aspect</b>	Absence
<b>Insect</b>	Absence
<b>Zearalenone*</b>	
<b>Deoxynivalenol*</b>	In compliance with the EU Regulation
<b>OchratoxinA*</b>	1881/2006
<b>Heavy metals*</b>	
<b>Pesticides*</b>	In compliance with the EU Regulation 396/2005
<b>Allergens</b>	Presence of cereals containing gluten. May contain sulphites. Absence of any other allergens (regarding the Regulation EU 1169/2011)
<b>GMO</b>	Absence
<b>Ionisation</b>	Non-ionized

\* COFRAC-accredited method

## PRODUCT DETAILS

<b>Origin</b>	France and other GMP+ countries (according to customers' requirements)
<b>Packaging</b>	Big bag, bulk, 25kg and 50kg bags
<b>Availability</b>	All year long
<b>Storage</b>	Keep away from heat and humidity
<b>Shelf-life</b>	24 months

## Contact us!



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