

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

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

MALT CHARACTERISTICS

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

* COFRAC-accredited method

PRODUCT DETAILS

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

Contact us!



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