



Belgian Malts that Make Your Beer So Special



CHÂTEAU MUNICH LIGHT NATURE
 2018

Moisture	%	4.5	
Extract (100°C)	%	80.0	
DMS	%	2.5	
Color (Lov.)	EBC(Lov.)	13.0 (5.4)	17.0 (6.9)
Alpha-Amino Nitrogen	%	12	
Beta-D-glucosaminase activity	%	3.5	4.9
Kolbach	%	37.0	49.0
β-glucanase activity	cp		1.6
Wort viscosity	WK	150	
Free amino nitrogen	%	80.0	
Protein	%		2.5
Phenols			ppm
			15

100-105°C

2RS

60%

24h, **3h**

(25kg, 50kg); **(400-1,400kg)**

EC/178/2002 100% **2001/18/EC** **GMO Free** **HACCP** **ISO 22000** **Food Safety Management System** **www.castlemalting.com**

