



Belgian Malts that Make Your Beer So Special



CHÂTEAU OAT MALT
 2018

Moisture	%	8.0	
Protein (N x 6.25)	%	80.0	
Color (Lovin)	EBC(Lov.)		5.0 (2.4)
Acidity	%		14.0
Phenols	ppm		60
Flavor Profile			
<p>This malt has a light, clean, slightly sweet malt flavor. It is well-suited for use in a variety of beer styles, including lagers, pilsners, and light ales. The malt is well-suited for use in a variety of beer styles, including lagers, pilsners, and light ales. The malt is well-suited for use in a variety of beer styles, including lagers, pilsners, and light ales.</p>			
Technical Specifications			
<p>Moisture: 8.0% ± 0.2% Protein: 80.0% ± 1.0% Color: 5.0 Lovin ± 0.5 Acidity: 14.0% ± 0.5 Phenols: 60 ppm ± 5</p>			
<p>Storage: Store in a cool, dry place. Shelf life: 12 months.</p>			
<p>Quality Assurance: Manufactured under strict quality control. HACCP (Hazard Analyses of Critical Control Points) and ISO 22000 Food Safety Management System certified.</p>			
<p>Contact: info@castlemalting.com; www.castlemalting.com</p>			

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