



*Belgian Malts that Make Your Beer So Special*



CHÂTEAU RYE MALT  
2018

Moisture	%	83	
Protein	%		6.0
Starch (Diastatic Power)	%	83	
Color	EBC(Lov.)	3 (1.7)	8 (3.6)
Phenols	%		11.0
Free Amino Nitrogen	%		80.0
β-D-glucan	%		3.0
Enzymes	U		15

Single Temperature Infusion

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100%

24 hours, 3 days

100%

100%

22°C (35RH%)

24 hours, 3 days

25kg, 50kg; 400-1,400kg

EC/178/2002 100%

90% 2001/18/EC GMO Free HACCP(Hazard Analyses of Critical Control Points) ISO 22000 Food Safety Management System www.castlemalting.com