



Belgian Malts that Make Your Beer So Special



MALT CHÂTEAU OAT NATURE®

2018

Moisture	%	8.0	
Protein (N x 6.25)	%	80	
Color (Lovibond)	EBC(Lov.)	5.0 (2.4)	
Phenols	%	14	
Diastatic Power	°L	60	

Appearance:
 The malt has a light beige color and a slightly hazy appearance. The grain is plump and has a soft texture.

Flavor:
 The malt has a light, slightly sweet flavor with a subtle oat character. The body is soft and smooth, with a slight sweetness. The malt is well-suited for light beers and lagers.

Usage:
 The malt is suitable for use in a wide range of beer styles, including light lagers, pilsners, and wheat beers. It is particularly well-suited for use in light beers and lagers.

Storage:
 The malt should be stored in a cool, dry place in airtight containers. The shelf life is approximately 24 months. The malt should be kept away from moisture and strong odors.

Availability:
 The malt is available in 25kg, 50kg, and 400-1,400kg bags. The malt is available in 20 and 40 liter kegs.

Quality:
 The malt is produced according to EC/178/2002 and is 100% malted. The malt is free from GMO and is produced according to HACCP (Hazard Analyses of Critical Control Points) and ISO 22000 Food Safety Management System. For more information, please visit www.castlemalting.com.