



*Belgian Malts that Make Your Beer So Special*



CHÂTEAU VIENNA NATURE  
2018

Moisture	%	4.5	
Protein (N x 6.25)	%	80.0	
Starch	%	1.5	2.5
Color (Lovibond)	EBC(Lov.)	4.0 (2.1)	7.0 (3.2)
Diastatic Power	%		12
Phenols	%	3.5	4.3
Kolbach	%	37.0	45.0
CP	cp		1.6
pH		5.6	6.0
Wortability	WK	250	
Free Starch	%	80.0	
Free Starch (N x 6.25)	%		2.5
Shelf Life			15

85-90% ...

(fullness Body) ...

100% ...

24 ... 3 ...

(25kg, 50kg); (400-1,400kg). ... 20 ... 40 ...

EC/178/2002 ... 100% ... 9 ... 2001/18/EC ... GMO Free ... HACCP(Hazard Analyses of Critical Control Points) ... ISO 22000 Food Safety Management System ... www.castlemalting.com

