Belgian Malts that Make Your Beer So Special

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CHÂTEAU WHEAT CRYSTAL
□□□□ 2018

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□□	%		6.5
□□ (□□ □□)	%	78	
□□ □	EBC(Lov.)	140 (53.1)	160 (60.6)
pH			6.0

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Wheat malt. Roasted at up to 150-170°C.

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Château Wheat Crystal imparts to the beer a rich character of cooked wheat, corn flakes and a slight aroma of coffee. Increasing the coloration, our new malt will highlight the aromatic notes of baked bread and biscuit in your beer. The beer will have a golden to light amber colour and a light to medium body.

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Belgian Witbier; Hefeweizen; Kristallweizen, Dunkelweizens, Weizenbock; Up to 20% of the mix.

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Malt should be stored in a clean, cool (< 22 °C), dry (< 35 RH %) and pest free environment. If these conditions are observed, we recommend using all whole kernel products within 24 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.

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Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400 - 1,400kg). All types of packaging – in 20’ or 40’ containers for export.

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□□: Chemin du Couloury 1, 4800 Lambermont, □□□ □□ □□: Rue de Mons 94, 7970 Beloeil, □□□ □□: + 32 (0) 87 662095; □□: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com □□□ □□ □□ Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB