Belgian Malts that Make Your Beer So Special

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CHÂTEAU DISTILLING NATURE
□□□□ 2018

□□	□□	□□	□□
□□	%		4.5
□□ □ (0.7 mm)	%	76.0	
□□ □ (0.2 mm)	%	80.0	
□□□□□□□□	%		2.0
□□ □	EBC(Lov.)	2.5 (1.5)	4.0 (2.1)
□□ □□ □□	%	35.0	40.0
□□ □□ (□□ □□)	%	0.5	0.6
□□ □□ (□□ □□)	%	1.40	1.65
□□□	%	85.0	
NDMA	ppb		2.0
□□	%	98.0	
□□□□□	%	87.0	
□□ □□ □□□	l/t	406.0	
DP	°IOB	63.0	

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Two row spring malting organic barley is selected for the production of our Château Distilling malt. Barley is steeped to 44 - 46% moisture, slightly higher than normally required for Organic Pilsen lager style malts. Germination temperatures are controlled between 12°C - 16°C for a period of five days. Kiln cycles start at 50° - 60°C rising to 70° - 75°C.

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This is a premium Distilling Organic malt produced especially for the distilling industry. It is used for the production of quality grain organic whisky. Château Distilling Nature malt promotes high fermentability, adequate enzyme potential and soluble nitrogen (protein) levels. Our Château Distilling Nature malt is gently kilned to preserve enzymes and maximise fermentability.

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Any type of organic whisky, real Scotch whisky. Up to 100% 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 250kg) All types of packaging – in 20’ or 40’ containers for export

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