



*Belgian Malts that Make Your Beer So Special*



**CHÂTEAU BLACK OF BLACK NATURE®**

2018

100	100	100	100
100	%		4.5
100 (100 100)	%	72.0	
100 100	EBC(Lov.)	650 (244.3)	950 (356.8)

Unique organic roasted malt. Torrefied at up to 225°C.

This very special organic roasted malt offers a great advantage: Château Black Of Black Nature gives the beer the flavour and aroma typical of the traditional Black malt without intensifying the beer's colour. Imparts well-balanced and agreeable roasted notes to the finished beer. Now you can brew an amber-coloured beer with a more pronounced roasted character, which had not been possible until Castle Malting® created its unique technology for producing Château Black Of Black Nature.

From amber to very coloured organic beers, Stouts and Porters. Recommended max. proportion: 5% of the mix.

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. 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.

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400-1 250kg)

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