



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU PILSEN NATURE® Crop year 2015

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%	1.0	2.5
Wort color	EBC(Lov.)		3.5 (1.9)
Postcoloration	EBC(Lov.)		5.7 (2.6)
Total protein	%		11.5
Soluble protein	%	4.0	
Kolbach index	%	38.0	44.0
Hartong 45°	%	36.0	42.0
Viscosity	cp		1.6
pH		5.6	6.0
Diastatic power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
PDMS			5.0
NDMA	ppb		2.5
Filtration			Normal
Saccharification	Minutes		10
Clarity of wort			Clear
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0

Features

The lightest coloured Belgian malt. Produced from the finest European 2-row organic spring malting barley varieties. Kilned at up to 80 - 85°C.

Characteristics

The lightest in colour, this malt is well-modified and is perfectly suited for single-step infusion or for decoction mashing. Our Château Pilsen malt carries a strong, sweet malt flavour and contains enough enzymatic power to be used as base malt.

Usage

All organic beer types. Can be used up to 100 % for pale organic beers (Pilsner, Lager) or as part of the mix for the other organic beers.

Storage and Shelf life

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 18-24 months from the date of manufacture and all milled products within 3 months.

Packaging

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.

IMPORTANT

All our malts are 100% traceable from barley field through all stages of malting process up to the delivery applying and respecting Regulation EC/178/2002 of the European Council regarding traceability.

All our malts are produced using the traditional process of over 9 days, a solid warranty of high modification of the grain and real top quality of premium malts.

Neither of our malts contains any genetically modified organisms as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed.

All our malts are manufactured in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force and the ISO 22000 Food Safety Management System.

All our malts conform to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins and nitrosamines.

All our malts are transported only by GMP-certified transporters.

You can see and print the results of the analysis of the malts delivered to you directly on our site www.castlemalting.com

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