



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU RAW OAT Crop year 2020

Parameter	Unit	Min	Max
Moisture	%		14
Extract (dry basis)	%	80	
Wort color	EBC(Lov.)	4 (2.1)	7 (3.2)
Total protein	%		14

Features

This NON-malted cereal is to be used carefully as an adjunct that may provide many benefits.

Characteristics

Raw oat will give to the beer a fuller body and a creamy silky mouthfeel, thanks to their high content of beta-glucans. Raw oat provides a lot of non-fermentable sugars in the wort resulting in high final gravity, and therefore in sweeter, smoother flavors in the beer. Raw oat is usually mashed separately before its addition to the main mash. However, it could also be used directly in combination with Château Pilsen 6-row to compensate for the viscosity the oats will impart and to bring more proteins contributing to head retention.

Usage

Any type of beer in which the combination of features mentioned above is desired. Hoppy session beers are an example. Up to 30% of the mix.

Storage and Shelf life

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

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

All our products are GMO-free and comply with the European legislation 1829/2003 and 1830/2003.

All our flakes are manufactured in strict conformity with the internationally accepted requirements FSSC 22000 and FCA Certificate currently in force.

All our flakes are in accordance with EU and International legislation (FOOD) regarding the maximum allowable residues of pesticides (EC 396 /2005, inclusive amendments and corrections), Contaminants and Mycotoxins (EC 1881/2006 , 1126/2007, inclusive amendments and corrections).

All packaging and packaging materials are in compliance with EU law (EU 1935/2004, EU 2023/2006, EU 10/2011 and all extensions or amendments to this law texts)

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

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