








*Château Malts –
the Best Choice for Your Whisky*





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Château Distilling[®] Malt

Features

- Gently kilned to preserve enzymes and maximize fermentability, our Château Distilling Malt is produced especially for the distilling industry

Usage

- In any type of whisky
- Recommended proportion: up to 100% of the mix

Characteristics

- Used for the production of premium-quality whisky, Château Distilling promotes high fermentability, adequate enzyme potential and soluble nitrogen (protein) levels

PARAMETER	UNIT	MIN	MAX
Moisture (MC)	%		4.5
Extract (dry basis)	%	80.0	
Extract (difference fine-coarse)	%		2.0
Wort color	EBC (°L)	2.5 (1.5)	4.0 (2.1)
Post coloration	EBC (°L)		6.0 (2.8)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35.0	45.0
Friability	%	80.0	
Glassiness (whole grains)	%		2
Predicted spirit yield (PSY)	l/t	406.0	





Château Whisky® Malt

Features

- Our Château Whisky Malt created with love for your whisky is smoked during kilning with the best Scottish peat
- Peated malts have a longer storage life

Usage

- In any type of whisky for a distinct smoky flavor
- In beers for special flavor
- Recommended proportion: in whisky - up to 40%, in beer – up to 5%

Characteristics

- Imparts a delicate character of peat and smoke. An ideal ingredient in creating a unique whisky
- In higher proportions gives your whisky a rich smoky and peaty flavour

PHENOL LEVEL			
Château Whisky Light®	ppm	15	25
Château Whisky®	ppm	30	50
PARAMETER	UNIT	MIN	MAX
Moisture (MC)	%		4.5
Soluble Extract (0.2mm)	%	81.0	
Fine-Coarse Extract Difference	%		2.0
Wort Colour	EBC (°L)		4.0 (2.1)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach index	%	35	45
Friability	%	80.0	
Saccharification	Minutes	15	
Predicted Spirit Yield (PSY)	l/t	400.0	





Château Smoked® Malt

Features

- Our Château Smoked Malt created with love for your whisky is smoked over beech wood
- Smoked malts have a longer storage life

Usage

- In any type of whisky for a distinct smoky flavor
- In beers for special flavor
- Recommended proportion: in whisky - up to 100%, in beer – up to 15%

Characteristics

- Enzymatically active special type of malt used in the production of a wide variety of whisky and beer styles
- Develops an intense smoky and sweet-key flavor

PARAMETER	UNIT	MIN	MAX
Moisture (MC)	%		6.0
Extract (dry basis)	%	77.0	
Wort color	EBC (°L)	4.0 (2.1)	12.0 (5.0)
Total protein	%		11.5
Viscosity	cp		1.6
Diastatic power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.0
Saccharification	Minutes		15.0
Phenols	ppm	1.6	4.0





Château Rye[®] Malt

Features

- A fully modified de-husked type of malt with high β -Glucan content.
- It performs well in a single temperature infusion mash.

Usage

- Rye whisky, ales and lagers, special beers, seasonal beers.
- Recommended proportion: in whisky - up to 100%, in beer – up to 30%

Characteristics

- Gives a golden color to your whisky or beer
- This malt imparts a unique touch of rye flavor and adds an interesting complexity

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	83	
Wort colour	EBC(Lov.)	3 (1.7)	8 (3.6)
Total protein	%		11.0
Friability	%	80.0	
Glassiness (whole grains)	%		3.0
Saccharification	Minutes		15





Castle Malting® provides you with the best dry distilling yeasts in the world



Whisky & Spirits

Microdistilleries

**SafSpirit M-1
SafSpirit USW-6
SafSpirit C-70**

**SafSpirit M-1
SafSpirit GR-2
SafSpirit USW-6
SafSpirit FD-3**

	Rehydration Temperature [°C]	Fermentation Temperature [°C]	Recommended Quantity [g/hl]
SafSpirit M-1	25-35	20-32	50-80 g/hl
SafSpirit USW-6	25-35	20-32	30-50 g/hl
SafSpirit C-70	25-35	25-33	30-50 g/hl
SafSpirit GR-2	25-35	20-32	30-50 g/hl
SafSpirit FD-3	25-35	15-32	30-50 g/hl

Yeast can be ordered together with malt at no additional transport costs!



MALT WHISKY

Whisky Recipe

INGREDIENTS / HL



MALT

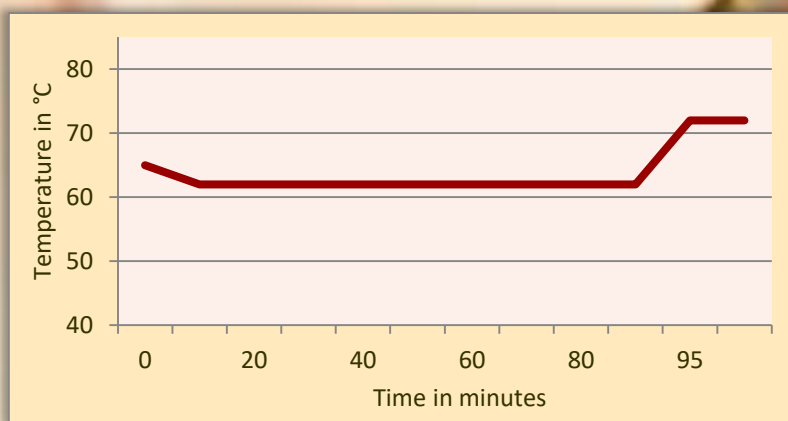
Château Whisky®	14 - 18 kg
Château Distilling® Malt	21 - 27 kg
Add Château Distilling® Malt depending on the required level of phenols.	

YEAST

SafSpirit M-1	70 g
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Mashing Temperature



Description

Whisky with amber color and slightly smoky hints. The taste is rich and complex with a well-rounded flavor, malty and slightly peaty. The finish is long, recalling oak and smoke.

Step 1: Mashing

- Mash in 75 liters of water at 65°C
- Rest at 62°C for 80 minutes
- Rest at 72°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

Duration: 10 minutes

Step 4: Cooling 23 - 24°C

Step 5: Fermentation 28 - 30°C

Step 6: Distillation



This recipe is provided by Castle Malting®. Some modifications may be required to meet the specific characteristics of ingredients and the specific technological conditions of the distillery.

For further information & service please contact: info@castlemalting.com



RYE MALT WHISKY

Whisky Recipe



INGREDIENTS / HL

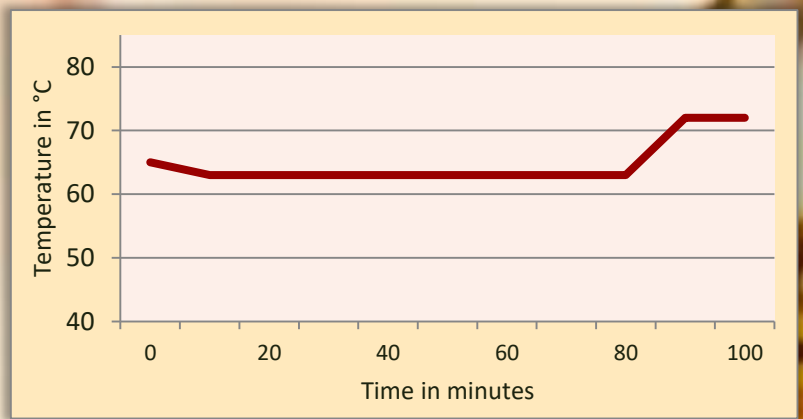
MALT

Château Whisky®	25 kg
Château Rye®	6 kg

YEAST

Safspirit M-1	70g
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Mashing Temperature



Description

Featuring round, rich notes of tobacco, charred oak and butterscotch with a spicy rye kick and peppery heat, rye whisky is rounded out by the smoothness of maple and sweet cherry to provide a weighty and balanced, yet complex, flavor profile. It's solidly anchored in rye spiciness with a bit of apple and honey. Rye whisky gives both spiciness and fruity flavors like plum and marmalade.



Step 1: Mashing

- Mash in 75 liters of water at 65°C
- Rest at 63°C for 75 minutes
- Rest at 72°C for 25 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 78°C

Step 3: Boiling

Duration: 10 minutes

Step 4: Cooling 22°C

Step 5: Fermentation

Step 6: Distillation

This recipe is provided by Castle Malting®. Some modifications may be required to meet the specific characteristics of ingredients and the specific technological conditions of the distillery.

For further information & service please contact: info@castlemalting.com





Castle Malting® guarantees the best logistics solutions for deliveries to any part of the world.

Malt can be shipped on ExW, FCA, FOB, CFR, CIF, DAP or other basis upon request

Malt packaging solutions for intracontinental deliveries	Approximate quantity per truck
Bulk in trucks / pulverulent tank trucks	25 – 27 000 kg
In 25 kg bags on exchangeable pallets 80x120 cm (of up to 1000 kg each) in trucks	Min. 23 100 kg
In 25 kg bags on pallets 110x110 cm (of up to 1 500 kg each) in trucks	Min. 22 000 kg
In 25 kg bags on export pallets 114x114 cm (of up to 1 500 kg each) in trucks	Min. 20 000 kg
In Big Bags of 400 – 1250 kg on pallets 110x110 cm in trucks	8 800 – 25 000 kg
In Big Bags of 400 – 1250 kg on export pallets 114x114 cm in trucks	8 400 – 25 000 kg

For crushed malt, the malt quantity per 80x120 cm pallet is max. 500 kg, per 110x110 cm pallet – max.800 kg.

Malt packaging solutions for sea and intercontinental deliveries	Quantity per 20 feet container	Quantity per 40 feet container
Bulk in liner bags in container	Up to 17 000 kg	Up to 26 000 kg
In 25 kg bags loose in container	Up to 17 000 kg	Up to 26 000 kg
In 50 kg bags loose in container	Up to 17 000 kg	Up to 26 000 kg
In 25 kg bags on export pallets 114x114 cm (of up to 1 500 kg each) in container	Min. 10 000 kg	Min. 20 000 kg
In Big Bags of 400 – 1250 kg on export pallets 114x114 cm in container	4 000 – 12 500 kg	8 000 – 25 000 kg

The total quantity per pallet, truck or container may vary depending on the type(s) of malt ordered.

“Mixed-pallet” deliveries (several malt types per pallet) and other packaging solutions are possible upon request.

Yeast, hops, spices, candy sugars or other sugar products can be delivered to you together with your malt order, which means without any additional freight cost!



Storage & Shelf life

- 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 18-24 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.

Packaging

- Bulk; Bulk in Container; Bulk in pressurized container;
- Bags (25 kg, 50 kg); Big Bags (400 – 1,250 kg) .



Important

- All our malts are 100% traceable from the barley field through all the stages of malting process up to the delivery conforming to Regulation EC/178/2002 of the European Council regarding traceability.
- All our malts are produced along with the traditional process from 8 up to 10 days to ensure high modification of the grain and real top quality of premium malt.
- None 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 produced in strict conformity with the internationally accepted requirements HACCP (Hazard Analyses of Critical Control Points) currently in force.
- All our malts are transported only by GMP-certified transporters.
- 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.
- Analysis data sheets for the delivered malt are available for printing on our site www.castlemalting.com

**Castle Malting® can produce any other type of malt
in compliance with your specifications**

CONTACT US



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