



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU ACID NATURE®

Crop year 2020

Parameter	Unit	Min	Max
Moisture	%		10.0
Extract (dry basis)	%	74	
Wort color	EBC(Lov.)	6 (2.8)	16 (6.6)
Total protein	%		11.5
pH			4.5
Acidity		40	

Features

It is an acidulated with lactobacilli organic barley malt which lowers the mash pH and is used when brewing with bicarbonate-rich water.

Characteristics

Château Acid Nature malt improves the performance of the hydrolytic enzymes and provides a better mash working. It also intensifies the fermentation by adjusting the pH level. Acid malt enhances a well-rounded taste in your beer and gives stability to its head.

Usage

Any organic ale or lager, organic wheat beers, light beers.

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

Packaging

Bags (25kg, 50kg); Big Bags (400 - 1,400kg). All types of packaging – in 20' or 40' containers for export.

CERTISYS Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium, www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malterie du Château), duly authorized, as confirmed by the CERTISYS certificate at your disposal. CERTIFIED BY BE BIO 01.

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

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