



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU RAW BARLEY® Crop year 2020

Parameter	Unit	Min	Max
Moisture	%		14
Extract (dry basis)	%		68*
Extract difference fine-coarse	%		32*
Wort color	EBC(Lov.)		2.5*
Total protein	%	10	11.5
Viscosity	cp		3.67*
Beta glucans	mg/l		859*
Calibration: - above 2.5 mm	%		90
*typical values			Yes

Features

Château Raw Barley is a selection of high-quality barley kernels with the aim to be used as a brewing adjunct in the beer recipe. It brings good levels of proteins and starch to the recipe, as well as its typical grain flavor. Due to its gelatinization temperature range, it can be added directly into the mash without precooking it.

Characteristics

Château Raw Barley helps to lighten the body and malt sweetness of the beer as well as its color while keeping it the typical rich grain flavor of barley. It can be used to achieve a clean dry finish and enhance head retention.

Usage

Dark Lagers and Ales, traditionally Dry stouts. Up to 15% of the grain bill.

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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