Castle Malting®

Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU WHEAT AROME NATURE®
Crop year 2024

Parameter	Unit	Min	Max
Moisture	%		5.0
Extract (dry basis)	%	78	
Wort color	EBC(Lov.)	80 (30.6)	100 (38.1)
pH			6.0

Features

Belgian organic Wheat Arome malt. Roasted at up to 150°C to develop much aroma.

Characteristics

Château Wheat Arome Nature imparts to the beer a rich character of kilned wheat. This malt will add subtle notes of baked bread and biscuit to your beer. The beer will have a golden hue and a light to medium body. This malt is very convenient to add more aroma than a Château Wheat Munich, while avoiding the slight coffee notes of Château Wheat Crystal.

Usage

Belgian Witbier; Hefeweizen; Kristallweizen, Dunkelweizens, Weizenbock. Up to 25% 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); 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 Regulation (EC) No 1829/2003 of the European Parliament and of the Council, 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.

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.

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