Castle Malting®

Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU BISCUIT®
Crop year 2019

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	77.0	
Wort color	EBC(Lov.)	45.0 (17.4)	55.0 (21.2)

Features

Unique and very special Belgian malt. Lightly kilned, then lightly torrefied at up to 160°C.

Characteristics

Château Biscuit® malt produces a very pronounced "toasty" finish in the beer. Imparts a warm bread and biscuit-like aroma and flavour. Promotes a light to medium warm brown colour of the mash. This malt is used to improve the roasted flavour and aroma that characterize ales and lagers lending the subtle properties of black and chocolate malts. No enzymes. Must be mashed with malts having a surplus of diastatic power.

Usage

All special beers and as well for English ales, brown ales and porters. Up to 25% of the mix.

Storage and Shelf life

Malt should be stored in a clean, cool (< 22 °C) and dry (< 35 RH %) area. If these conditions are observed, we recommend to use 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 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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