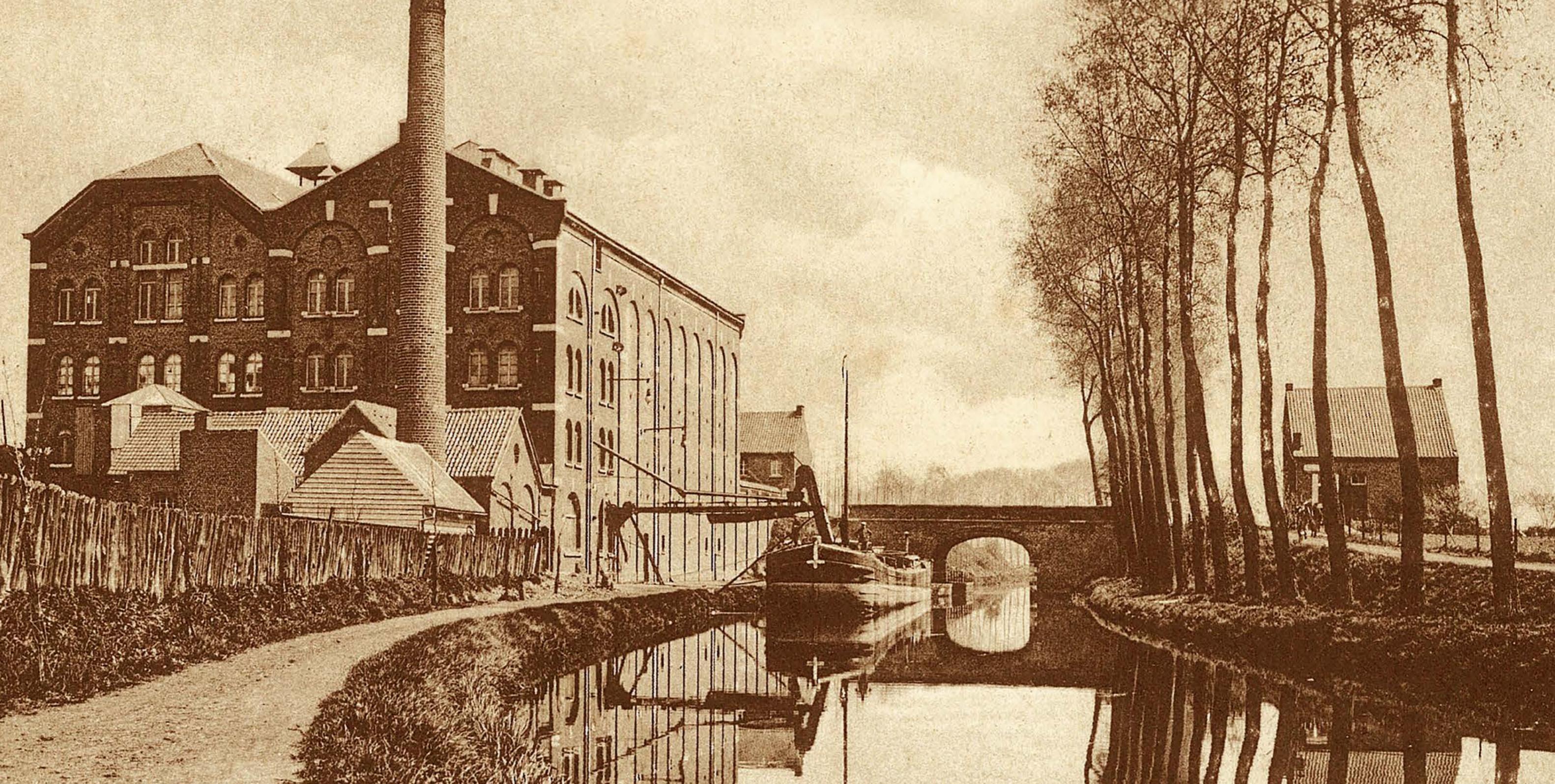


**We make
your brewing
dreams
come true**





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Belgium - the country of beer

Probably the closest place to heaven on earth for most beer geeks is Belgium. Unmistakably, Belgium is the country of beer. From golden Pilsners and Brown Ales to strong Trappist beers brewed in monasteries, Belgian beer is worshiped all around the world. Its history stretches back centuries to medieval monks. And today, enthusiasts say the beer diversity in Belgium is unequalled, by far the richest and most complex in the entire world.

Renowned for their sophistication, strength, sourness, and bitterness, Belgian beers are brewed using an astonishing diversity of brewing techniques. Which other country can boast more than 1500 beer brands and more than 700 different taste profiles? Not in vain Belgium’s Beer Culture is recognized by UNESCO as part of the Intangible Cultural Heritage of Humanity, officially designating

it as something that should be preserved for the future generations.

To satisfy the quality requirements of this enormous variety of beers, Castle Malting® has developed an entire spectrum of premium base and specialty malts. The unique properties of Belgian malts are essential for brewing all famous Belgian beer styles, just as the unique brewing processes involved.

Today, Belgian malts offer quality and performance profiles that differ markedly from malts produced anywhere else. They have unique characteristics in terms of flavour, clarity of wort, colour, yield and other parameters.





About Castle Malting®



Established in 1868 in close vicinity to the splendid castle of Beloeil, Castle Malting® is the oldest malting company in Belgium and one of the oldest in the world. Castle Malting® is renowned for its individuality and its uncompromising standards of malt quality.

Cherishing the centuries-old Belgian malting traditions and introducing bold, innovative policies, Castle Malting® has become a truly unique company able to respond to customers' demands of any kind – from those of a homebrewer to the customized requirements of craft and industrial breweries.

Castle Malting® produces more than 100 malt types, the broadest range in the world, which includes standard base and specialty malts, customized base and specialty malts as per the customer's individual specifications, as well as a full range of organic malts for any type of beer or whisky a creative brewer or distiller might possibly think of.

Castle Malting® is proud to have won the Gold Medal at Global Brewing Supply Awards 2022. This award confirms our unshakable commitment

to continuous innovation, sustainability, and supply chain agility.

More than 3700 brewers in 147 countries have chosen the premium quality malts produced by Castle Malting®.

Castle Malting®'s geographical position in the middle of the best barley-growing region in the world (with France, the Netherlands, Scotland, and Germany at our doorstep) allows us to select the best and most suitable malting barley for each type of malt.

Castle Malting®'s modern business approach makes it possible to deliver high quality malt at very competitive prices. Additionally, being placed in the vicinity of the port of Antwerp, the world's leading harbour for malt export, minimizes transportation costs.

Castle Malting®'s team of true professionals and the unique design of our plants enable us to meet all kinds of requirements, from micro and craft up to large industrial breweries.

The Gold Medal won at
Global Brewing Supply Awards 2022



Castle Malting® in figures



155

Years of know-how & tradition



118

Team members



147

Countries



100+

Types of malt



3

Production sites



3700+

Breweries & distilleries served



Castle Malting® guarantees:

- 100% traceability of malt – from the barley field up to the malt delivered to your brewery, applying and complying with The European Decree UE 178-2002 of the European Council, regarding traceability;
- 100% use of the finest two-row spring malting barley varieties for the production of Château base and specialty barley malts;
- Complete absence of any genetically modified organisms in all our malts, 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;
- Strict conformity with the internationally accepted HACCP requirements (Hazard Analysis of Critical Control Points) currently in force;
- Traditional production process of over 9 days - a solid warranty of high grain modification and top-quality premium malts!
- Quality analyses of grains, finished malt and beer carried out in our state-of-the-art laboratory and confirmed by the biggest brewing laboratories in the EU;
- Technical sheets for malt delivered to you are available for printing directly on our website www.castlemalting.com (available in 19 languages!);
- Free technical support with valuable counselling from experienced consultants;
- Trainings and seminars for brewers in Belgium, using our pilot microbrewery, and abroad.





Germination Room
Beloeil, Belgium



Our state-of-the-art
Laboratory

Castle Malting® – a green malting plant



Adhering strictly to a policy of preserving a healthy planet for the future generations, we make regular evaluations of our environmental performance and strive to further enhance our ecological efficiency. That is why, for producing our malts we have in place a manufacturing process, that from the very beginning to the very end is totally respectful of the environment.

What makes Castle Malting® an eco-friendly, environmentally aware malting plant?

- Deliveries of barley by barge to reduce truck usage and hence environmental pollution
- A cogeneration unit for producing electricity and heat for malt drying
- Heat recovery at the malt kilning, roasting and caramelizing stages
- 55 000 m² of solar panels providing 6.7 MWh of photovoltaic power
- Speed variators and high-yield motors
- A waste biomethanization unit (project)
- Electronic orders, invoices, analysis data sheets etc.
- Recovery of malt production waste for natural fertilizers production

Hombourg, Belgium



Continuous innovation Redefining malt roasting

Castle Malting® is producing its exceptional range of specialty caramel and roasted malts using two innovative roasting facilities, one in Beloeil and another one in Hombourg.

Owing to its unique engineering design, our roasting drums in Beloeil allow us to obtain caramelized and roasted specialty malts with unrivalled tastes and aromas that enjoy the following advantages:

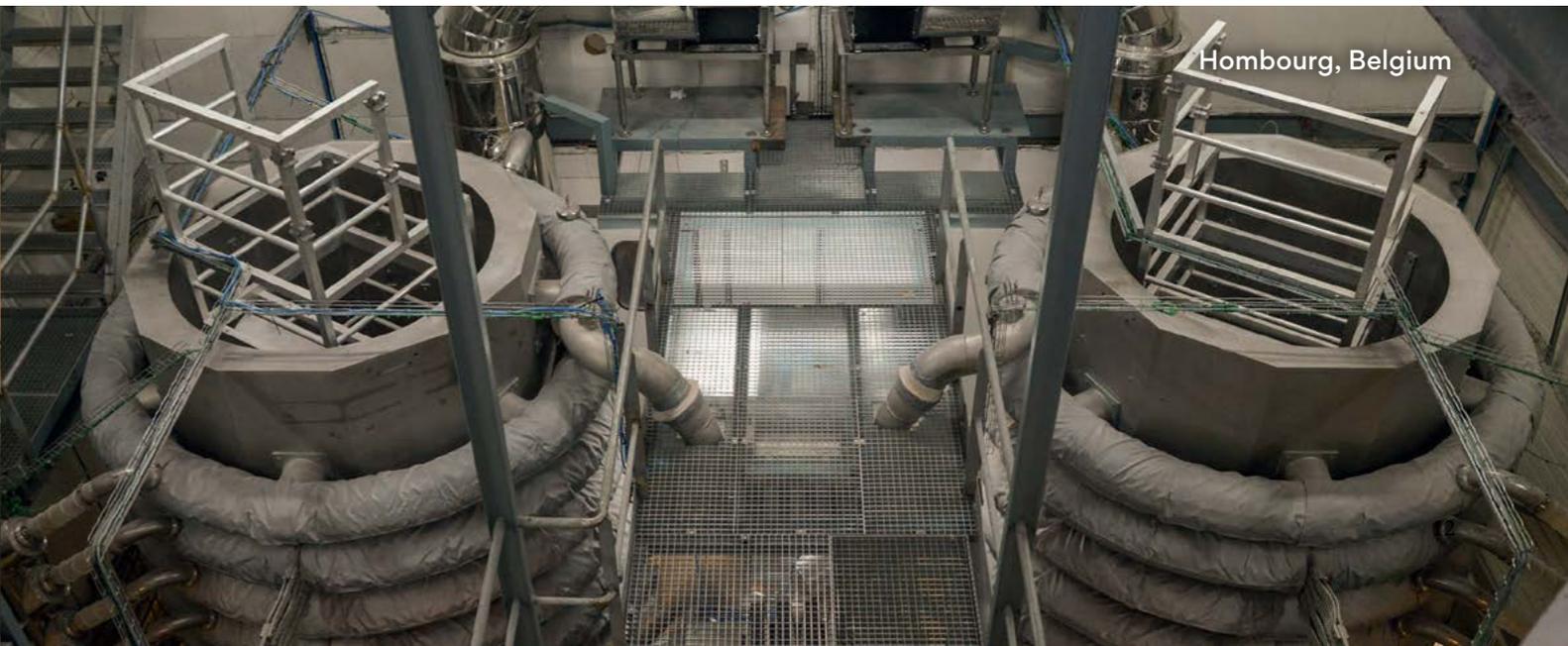
- more character and flavour
- higher caramelization rate
- less bitterness and less astringency in darker colorations.

The largest electric malt roasting facility

Our eco-friendly electric roasting facility in Hombourg allows us to produce specialty roasted and caramel malts without any fire contact assuring:

- even higher caramelization rate for more distinct flavour
- even more homogenous roasting and caramelization
- no nitrosamines in malt, thanks to the absence of direct fire
- larger production batches, thanks to the continuous process.

Every year Castle Malting® launches new types of specialty malts and keeps expanding its range of organic malts.





Base Malts



Château Pilsen® 2RS

max 3.5 EBC
max 1.9°L

Features: The lightest coloured Belgian malt. Produced from the finest 2-row spring malting barley varieties. Kilned at up to 80 - 85°C.

Characteristics: The lightest in colour, this malt is well-modified and is perfectly suited for single-step infusion or for decoction mashing. Our Château Pilsen 2RS malt carries a strong, sweet malt flavour and contains enough enzymatic power to be used as a base malt. This malt is recommended by brewing experts as the optimal choice of base malt for best results in a craft beer. Its high enzyme content, low protein, high starch content and thin husk make it well suited to high extract yield.

Usage: All beer types

Percentage: Up to 100% of the mix

Also available as organic 

The quality parameters change with the crop year. Up-to-date specifications of our malts are available on our website: www.castlemalting.com

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	82.0	
Difference fine - coarse	%	1.5	2.5
Wort color	EBC (°L)		3.5 (1.9)
Post coloration	EBC (°L)	4.0	6.0 (2.8)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach Index	%	35.0	45.0
Viscosity	cP		1.6
Beta-glucans	mg/L		220
pH		5.6	6.0
Diastatic power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
PDMS			5.0
Filtration time		normal	
Saccharification time	min		15
Clarity of wort		clear	
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0

Château Pilsen® 6RW

3 - 3.5 EBC
1.7 - 1.9°L

Features: The lightest coloured Belgian malt. Produced from the finest 6-row spring malting barley varieties. Kilned at up to 80 - 85°C.

Characteristics: The lightest in colour, this malt is well-modified and is perfectly suited for single-step infusion or for decoction mashing. Compared to Château Pilsen 2RS, Château Pilsen 6RW has a higher diastatic power.

Usage: All beer types

Percentage: Up to 50% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Difference fine - coarse	%	1.0	2.2
Wort color	EBC(Lov.)		3.5 (1.8)
Postcoloration	EBC(Lov.)		6.0 (2.7)
Total protein	%		11.5
Soluble protein	%	3.8	4.5
Kolbach Index	%	36.0	45.0
Hartong 45°	%	35.0	43.0
Viscosity	cP		1.59
Beta-glucans	mg/L		220
pH		5.6	6.0
Diastatic power	WK	300	
Friability	%	83.0	
Glassiness (whole grains)	%		2.5
PDMS			5.0
NDMA	ppb		2.5
Filtration time		Normal	
Saccharification time	Minutes		10
Clarity of wort		Clear	
Calibration: - above 2.5 mm	%	90.0	
Calibration: - rejected	%		2.0

Château Vienna® Malt

4 - 7 EBC
2.1 - 3.2°L

Features: Belgian Vienna base malt. Lightly kilned at up to 85-90°C with shorter “cure” duration.

Characteristics: Imparts a richer malty flavour than Pilsen malt and adds subtle aromas of caramel and toffee. Château Vienna malt is kilned at slightly higher temperatures than Pilsen Malt. As a result, it gives a deeper golden colour to the beer increasing at the same time its body and fullness. Due to the higher kilning temperature, the enzyme activity of Château Vienna malt is slightly lower than that of Pilsen Malt. Nevertheless, this malt has a sufficient enzymatic activity to be used in combination with specialty malts.

Usage: All beer styles, particularly Vienna lager. To enhance colour and aroma of light beers

Percentage: Up to 100% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Difference fine - coarse	%	1.5	2.5
Wort colour	EBC (°L)	4.0 (2.1)	7.0 (3.2)
Total protein	%		11.5
Soluble protein	%	3.5	4.3
Kolbach Index	%	37.0	45.0
Viscosity	cP		1.6
pH		5.6	6.0
Diastatic power	WK	250	
Friability	%	80.0	
Filtration time		Normal	
Glassiness (whole grains)	%		2.5
Saccharification time	min	15	



Château Pale Ale® Malt

7 - 10 EBC
3.2 - 4.3°L

Features: Belgian light-coloured base malt. Kilned at up to 90-95°C.

Characteristics: Usually used as a base malt or in combination with Pilsen 2RS malt to impart a richer malty flavour and additional colour. Being deeper in colour, this malt can add a golden hue to the wort. This malt is kilned longer and is usually better modified, providing a more pronounced flavour than Pilsen 2RS. The enzymatic activity of Château Pale Ale malt is sufficient when used with large proportion of non-enzymatic specialty malts.

Usage: Pale ale styles, most traditional English beer styles

Percentage: Up to 100% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Difference fine - coarse	%	1.0	2.5
Wort colour	EBC (°L)	7.0 (3.2)	10.0 (4.3)
Total protein	%		11.5
Soluble protein	%	4.0	4.6
Kolbach Index	%	38.0	45.0
Viscosity	cP		1.60
Diastatic power	WK	250	
Friability	%	80.0	
NDMA	ppb		2.5
Filtration time		Normal	



Specialty Kilned Malts



Château Munich Light® Malt

13 - 17 EBC
5.4 - 6.9°L

Features: A lighter version of our Belgian specialty malt of Munich type. Kilned at up to 95-100°C.

Characteristics: Light golden malt. Provides a slight colour increase towards a nice, golden colour. Adds a pronounced malty flavour to many beer styles without affecting the foam stability. Being more diastatic than our Munich malt, it can also be used in large quantities in combination with Château Pilsen 2RS to improve the body and malty richness of the beer.

Usage: Pale ale, amber, brown, strong and dark beers, bocks

Percentage: Up to 80% of the mix

Also available as organic



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Difference fine - coarse	%		2.5
Wort colour	EBC (°L)	13 (5.4)	17 (6.9)
Total protein	%		11.5
Soluble protein	%	3.5	4.9
Kolbach Index	%	37	49.0
Viscosity	cP		1.60
Diastatic power	WK	150	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
Filtration time		Normal	
Saccharification time	minutes	15	



Château Munich Malt

21 - 28 EBC
8.4 - 11.1°L

Features: Belgian specialty malt of Munich type. Kilned up to 100-105°C.

Characteristics: Rich golden malt. Provides a modestly darker hue towards a nice, golden-orange colour. Adds a pronounced grainy malty flavour to many beer styles without affecting the foam stability and body. It is also used in small quantities in combination with Château Pilsen 2RS to produce light colour beers, improving the malty flavour and giving the beer a richer colour. Enhances the taste of character beers.

Usage: Pale ale, amber, brown, strong and dark beers, bocks

Percentage: Up to 60% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80	
Wort colour	EBC (°L)	21 (8.4)	28 (11.1)
Total protein	%		11.5
Friability	%	80	



Château Melano Light Malt

36 - 44 EBC
14.1 - 17.1°L

Features: A lighter version of Château Melano malt. Special germination process. Kilned in a special way at up to 115-120°C. Château Melano Light malt is dried slowly, allowing the melanoindins to form as part of the kilning process.

Characteristics: Very aromatic, with intense malty flavour. Gives fullness and roundness to the beer, improves flavour stability and promotes reddish colour in your beer. Gives beer fuller body.

Usage: Amber and dark beers, Scottish ales, amber ales, red ales and Irish ales.

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	36 (14.1)	44 (17.1)
pH			6.0



Château Abbey® Malt

41 - 49 EBC
15.9 - 18.9°L

Features: Belgian brown malt. Specially germinated and kilned at up to 110°C.

Characteristics: Château Abbey® malt is a more toasted version of pale malt. Gives a strong taste of baked bread, nuts and fruit. Château Abbey® malt has a bitter flavour which mellows with ageing, and can be quite intensely flavoured. Château Abbey® malt is typically used as a small proportion of the grist in the production of beers requiring some substantial depth of colour.

Usage: Pale ale beers, Abbey beers, brown porters and special beers, in a diverse range of British beers

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	41 (15.9)	49 (18.9)
pH			6.0



Château Melano Malt

75 - 85 EBC
28.7 - 32.4°L

Features: Belgian Melanoidin (Melano) malt. Special germination process. Kilned in a special way at up to 130°C. Château Melano malt is slowly dried as the temperature is raised, allowing the melanoidins to form as part of the kilning process.

Characteristics: Very aromatic, with intense malty flavour. Gives fullness and roundness to the beer, improves flavour stability and promotes red colour in your beer. Gives beer a fuller body. This specialty variety has been described as “turbo Munich”.

Usage: Amber and dark beers, Scottish type and red coloured beers like Scottish ales, amber ales, red ales, and Irish ales

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	75 (28.7)	85 (32.4)
pH			6.0



Château Arôme Malt

95 - 105 EBC
36.2 - 39.9 °L

Features: Belgian aromatic malt. High germination temperature, kilned at up to 115°C to develop more aroma.

Characteristics: Château Arôme malt provides a rich malty aroma and flavour to amber and dark lagers. Compared to other traditional coloured malts, Château Arôme imparts a smoother bitterness.

Usage: Special very aromatic beers

Percentage: Up to 20% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	95 (36.2)	105 (39.9)
pH			6.0



Château Crystal® Malt

140 - 160 EBC
53.1 - 60.6 °L

Features: Distinct Belgian aromatic malt with unique aroma and flavour profile. A particular production process developed by Castle Malting®.

Characteristics: This caramel-copper coloured malt provides a rich malt flavour and aroma to amber and dark lager beers. Compared to other traditional coloured malts, Château Crystal® imparts a smoother bitterness.

Usage: Aromatic and coloured beers. Excellent choice for Belgian ales and German bock beers.

Percentage: Up to 20% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	74.0	
Wort colour	EBC (°L)	140 (53.1)	160 (60.6)
pH			6.0



Château Café Light Malt

220 - 280 EBC
83.1 - 105.6°L

Features: Belgian coffee light malt. Kilned at up to 200°C.

Characteristics: Château Café Light® malt imparts a dry and mild coffee flavour and aroma to beers. Adds a smooth mouthfeel and complexity to any brown or amber ale. Brings in a sweet aftertaste. Reinforces the colour of beer.

Usage: Amber and dark beers

Percentage: Up to 10% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	220 (83.1)	280 (105.6)



Château Smoked Malt

Phenols
1.6 - 4 ppm

Features: An enzymatically active special type of malt that is used in the production of a wide variety of beer styles.

Characteristics: Smoked over beech wood. It develops an intense sweet, smoky flavour in your beer.

Usage: Smoked beers, Rauchbier, Alaskan smoked ales, Scottish ales

Percentage: Up to 15% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	4 (2.1)	12 (5.0)
Total protein	%		11.5
Viscosity	cP		1.6
Diastatic power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.0
Saccharification time	min		15
Phenols	ppm	1.6	4



Caramel Malts

Château Cara Clair[®] Malt

max 9 EBC
max 3.9°L



Features: The palest Belgian Caramel malt produced according to a special malting process.

Characteristics: Château Cara Clair is a type of Belgian Caramel malt. Intensifies the beer's body and smoothness, promotes head formation and retention. Creates soft biscuit notes in the beer aroma.

Usage: Pilsner Lager, alcohol-reduced beer, light beer, Bock beer

Percentage: Up to 30% of the mix

Also available as organic



PARAMETER	UNIT	MIN	MAX
Moisture	%		8.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)		9 (3.94)
Total protein	%		11.5
pH			6.0



Château Cara Blond® Malt

17 - 24 EBC
6.9 - 9.6°L

Features: A pale Belgian Caramel malt. High temperature of germination. Taste development at up to 120°C, intense aroma.

Characteristics: Château Cara Blond® imparts a mild caramel-sweet aroma adding golden colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give a true caramel malt the ability to contribute to mouthfeel, head forming and retention, and extended beer stability.

Usage: Light lagers, light ales, with little or no alcohol, white beers

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		8.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	17 (6.9)	24 (9.6)
pH			6.0



Château Cara Belgium Malt

30 - 35 EBC
11.8 - 13.7°L

Features: Typical Belgian Caramel malt. Germination at high temperature, followed by roasting in a drum.

Characteristics: This malt gives a golden hue to beers and subtle hints of caramel. It strengthens the typical flavors of Belgian craft beers.

Usage: Belgian specialty beers: “blonde”, “bruin”, Amber, Dubbel or Triple.

Percentage: Up to 30% of the mash bill

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	76.0	
Wort colour	EBC (°L)	30 (11.8)	35 (13.7)



Château Cara Ruby® Malt

45 - 55 EBC
17.4 - 21.2°L

Features: Belgian Caramel malt. High temperature of germination. Taste development at up to 140°C, intense aroma.

Characteristics: Château Cara Ruby® malt imparts a rich caramel-sweet aroma and a toffee-like flavour, adding light amber to reddish colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give a true caramel malt the ability to contribute to mouth-feel, head forming, retention and extended beer stability.

Usage: Brown Ales, Brune des Flandres, Bock, Scottish Ales

Percentage: Up to 25% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	45 (17.4)	55 (21.2)
pH			6.0



Château Cara Honey Malt

60 - 80 EBC
23.1 - 30.5°L

Features: Belgian amber caramel malt. Germination at high temperature, followed by roasting in a drum.

Characteristics: This malt gives a reddish hue to beers and hints of caramel, toffee and bread. It intensifies the beer body. This malt also promotes head formation and retention.

Usage: Ale and lager styles: red, amber, brown, Bock Beers and Dunkel Beers

Percentage: Up to 20% of the mash bill

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.5
Extract (dry basis)	%	75.0	
Wort colour	EBC (°L)	60 (23.1)	80 (30.5)



Château Cara Arome Malt

80 - 100 EBC
30.5 - 38.1 °L

Features: Belgian aromatic caramel malt. Germination at high temperature, followed by roasting in a drum.

Characteristics: This malt gives beers a dark amber to coppery hue. It brings intense caramel and malty flavors with notes of biscuit. It significantly intensifies the beer's body, and promotes head formation and retention.

Usage: Any type of lager and ale styles

Percentage: Up to 20% of the mash bill

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.5
Extract (dry basis)	%	75.0	
Wort colour	EBC (°L)	80 (30.5)	100 (38.1)



Château Cara Gold® Malt

110 - 130 EBC
41.8 - 49.3 °L

Features: A dark Belgian Caramel malt. High temperature of germination. Taste development at up to 150°C, intense aroma.

Characteristics: Château Cara Gold® malt imparts a strong caramel-sweet aroma, unique toffee-like and brown sugar flavour, adding a rich amber colour to beer. A distinguishing characteristic of all caramel malts is glassiness. This glassy endosperm creates the desirable non-fermentable components that give a true caramel malt the ability to contribute to mouth-feel, head forming and retention and extended beer stability.

Usage: Brown and dark beers

Percentage: Up to 20% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	110 (41.8)	130 (49.3)
pH			6.0



Château Cara Crystal® Malt

140 - 160 EBC
53.1 - 60.6°L

Features: Dark Belgian Caramel malt. Germination at high temperature, followed by roasting in a drum.

Characteristics: This malt gives a dark amber to deep copper hue. It brings intense aromas of caramel, malt and biscuit. It significantly intensifies the beer's body, and it promotes head formation and retention.

Usage: Brown Ale, Dark Lager, Amber beer, Bock Beer

Percentage: Up to 15% of the mash bill

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	74.0	
Wort colour	EBC (°L)	140 (53.0)	160 (60.6)



Château Cara Terra® Malt

170 - 220 EBC
64.3 - 83.1°L

Features: Belgian Caramel malt with intense character. Germination at high temperature, followed by roasting in a drum.

Characteristics: This malt gives the beer a copper-brown hue. It brings intense flavors of caramel, toffee and bread, as well as notes of nuts. It contributes to a fuller body.

Usage: Bohemian Lagers, Porter, Stout, but also Bock, Dark Lager

Percentage: Up to 15% of the mash bill

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	74.0	
Wort colour	EBC (°L)	170 (64.3)	220 (83.1)



Château Special Belgium[®] Malt

260 - 320 EBC
98.1 - 120.6°L

Features: A very special Belgian dark malt, obtained through specific double roasting process.

Characteristics: Is used to produce a deep red to dark brown-black colour and fuller body. Unique flavour and aroma. Gives much colour and raisin-like flavour. Imparts a rich malty taste and a hint of nut and prune flavour. It may substitute for Chocolat and Black malt, if bitterness is not desired.

Usage: Abbey ales, dubbels, porters, brown ales, doppelbocks

Percentage: Up to 10% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	260 (98.1)	320 (120.6)



Château Cara Café[®] Malt

350 - 450 EBC
131.8 - 169.3°L

Features: Belgian Caramel malt with coffee notes. Germination at high temperature, followed by roasting in a drum.

Characteristics: This malt gives a brown hue to beers. It brings intense flavours of dark caramel, roasted nuts, and dried fruits. It strongly intensifies the beer body.

Usage: Amber beers, Stout, Bock Beer, October Beer, Lager, Dark Ale, Irish Red Ale, Barley Wine

Percentage: Up to 15% of the mash bill.

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	70.0	
Wort colour	EBC (°L)	350 (131.8)	450 (169.3)



Roasted Malts



Château Biscuit® Malt

45 - 55 EBC
17.4 - 21.2°L

Features: A unique, 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 to the wort. This malt is used for obtaining a characteristic subtle roasted flavour and aroma in ales and lagers. 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

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	77	
Wort colour	EBC (°L)	45 (17.4)	55 (21.2)



Château Café Malt

420 - 520 EBC
158.1 - 195.6°L

Features: Belgian coffee malt. First slightly kilned, then roasted at up to 220°C.

Characteristics: Château Café malt imparts a distinct nutty coffee flavor and aroma to beers, brings in a “coffee” note in Stouts and Porters. Adds a smooth mouthfeel and complexity to any dark ale. Reinforces the colour of beer.

Usage: Stouts, porters, Scottish ale, dark Belgian style beer, and in small proportions in brown ales for hints of fresh roasted coffee

Percentage: Up to 10% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	75.5	
Wort colour	EBC (°L)	420 (158.1)	520 (195.6)



Château Chocolat Light® Malt

550 - 650 EBC
206.8 - 244.3°L

Features: A pale version of our famous Château Chocolat. Roasted at up to 220°C.

Characteristics: Château Chocolat Light is the perfect middle ground between Château Café and Château Chocolat. Increasing the coloration, this malt will bring nutty and strong coffee notes to your beer while being less bitter than Château Chocolat. Will provide brown to dark hues and a delightful smooth mouthfeel.

Usage: Brown and black beers, such as brown ales, porters, and stouts

Percentage: Up to 7% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	76.0	
Wort colour	EBC (°L)	550 (206.8)	650 (244.3)



Château Chocolat Malt

900 - 1100 EBC
338.1 - 413.1°L

Features: Belgian chocolate malt. Torrefied at 230°C and then quickly cooled, as soon as the desired coloration is attained.

Characteristics: Château Chocolat malt is a highly roasted malt with a deep brown colour. This is where its name comes from. Is used to adjust the colour of beer and imparts a nutty, toasted flavour. Château Chocolat malt shares many of the characteristics of Black Malt but provides a less bitter flavour than Black malt and is lighter, because it is roasted for a slightly shorter period of time and the end temperatures are not so high.

Usage: Brown, strong, darker and black beers, such as porters, stouts and brown ales

Percentage: Up to 7% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort colour	EBC (°L)	900 (338.1)	1100 (413.1)



Château Black Malt

1150 - 1400 EBC
431.8 - 525.6°L

Features: Malt Black 1300 EBC. The darkest malted barley. Torrefied at up to 235°C.

Characteristics: Enhances the aroma of character beers by producing a more stringent flavour than other coloured malts. Imparts a slight burnt or smoky flavour.

Usage: Very dark beers, stouts and porters

Percentage: 3 - 6% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	73.0	
Wort colour	EBC (°L)	1150 (431.8)	1400 (525.6)



Château Black of Black Malt

650 - 950 EBC
244.3 - 356.8 °L

Features: A unique roasted malt. Torrefied at up to 240°C.

Characteristics: This very special roasted malt offers a great advantage: Château Black of Black gives the beer the flavour and aroma typical of the traditional Black malt without intensifying the beer's colour. Imparts well-balanced and agreeable roasted notes to the finished beer. Now you can brew an amber-coloured beer with a more pronounced roasted character, which had not been possible until Castle Malting® conceived and introduced a unique technology for producing Château Black of Black.

Usage: From amber to very dark beers, Stouts and Porters

Percentage: Up to 5% of the mix

Also available as organic 



Château Roasted Barley®

1000 - 1400 EBC
375.6 - 525.6 °L

Features: Ungerminated roasted barley. Torrefied at up to 230°C. The length of roasting time determines the darkness of the grain.

Characteristics: Château Roasted Barley is a highly roasted barley that imparts a burnt, grainy, coffee-like flavour to your beer. It has many characteristics of Château Black malt, though it is far more complex. It actually has some starch that can be converted during the mashing process, thus impacting the specific gravity. Château Roasted Barley will also contribute to the sweetness of the beer. If compared to Château Chocolat and Château Black malts, roasted barley produces the lightest coloured head. Imparts a deep red mahogany colour to beer and very strong roasted flavour. Gives dryness to Porters and Stouts.

Usage: Stouts, Porters, Nut Brown Ales and other dark beer styles

Percentage: 2-4% in Brown ales, or 3-10% in Porters and Stouts

Also available as organic 



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	72.0	
Wort colour	EBC (°L)	650 (244.3)	950 (356.8)

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	65.0	
Wort colour	EBC (°L)	1000 (375.6)	1400 (525.6)

Wheat Malts



Château Wheat Blanc[®] Malt

3.5 - 5.5 EBC
1.9 - 2.6°L

Features: Belgian wheat malt. Kilned at up to 80 - 85°C.

Characteristics: Enhances the characteristic taste peculiar to wheat beers. Château Wheat Blanc malt is essential in making wheat beers but is also used in barley malt-based beers (3-5%) thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability.

Usage: Wheat beers, white, light beers, beers with low or no alcohol

Percentage: Up to 35% of the mix

Also available as organic



PARAMETER	UNIT	MIN	MAX
Moisture	%		5.5
Extract (dry basis)	%	84.0	
Wort colour	EBC (°L)		5.5 (2.6)
Total protein	%		14.0
Soluble protein	%	4.5	5.5
Viscosity	cP		1.9
pH		5.8	6.1

Château Wheat Munich Light® Malt

14 - 18 EBC
5.8 - 7.3°L

Features: A very special Belgian wheat malt of the Munich type. A lighter version of our Château Wheat Munich. Kilned at up to 95-100°C.

Characteristics: Not particularly dark in colour but richer in flavour than the standard Wheat malt. You will have a fuller body, more sparkling beer with a typical ale aroma.

Usage: Dark wheat beer styles, weizenbocks, stouts or in smaller proportions for body and head retention to other dark ales

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	83.0	
Wort colour	EBC (°L)	14 (5.8)	18 (7.3)
Total protein	%		14.0
Viscosity	cP		1.85

Château Wheat Munich® Malt

21 - 28 EBC
8.4 - 11.1°L

Features: A very special Belgian wheat malt of the Munich type. Kilned at up to 100-105°C.

Characteristics: Not too dark in colour but richer in flavour than our Château Wheat Munich Light. You will have a fuller body, and a more sparkling beer with a rich ale aroma.

Usage: Dark wheat beer styles, weizenbocks, stouts or in smaller proportions for body and head retention to other dark ales

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	83.0	
Wort colour	EBC (°L)	21 (8.4)	28 (11.1)
Total protein	%		14.0
Viscosity	cP		1.85



Château Wheat Arome[®] Malt

80 - 100 EBC
30.6 - 38.1°L



Château Wheat Crystal Malt

140 - 160 EBC
53.1 - 60.6°L

Features: Belgian Wheat Arome malt. Roasted at up to 150°C to develop a more intense aroma.

Characteristics: Château Wheat Arome 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 will impart more aroma than Château Wheat Munich, while avoiding the slight coffee notes of Château Wheat Crystal.

Usage: Belgian Witbier, Hefeweizen, Kristallweizen, Dunkelweizens, Weizenbock.

Percentage: Up to 25% of the mix.

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	80 (30.6)	100 (38.1)
pH			6.0

Features: A very special Belgian roasted wheat malt. Roasted at up to 150-170°C.

Characteristics: Imparts a rich character of cooked wheat, corn flakes and a slight aroma of coffee to the beer. Increases the coloration and highlights the aromatic notes of baked bread and biscuit in your beer. The beer will have a golden to light amber colour and a light to medium body.

Usage: Belgian Witbier, Hefeweizen, Kristallweizen, Dunkelweizen, Weizenbock.

Percentage: Up to 20% of the mix.

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	140 (53.1)	160 (60.6)
pH			6.0

Château Wheat Café® Malt

350 - 450 EBC
131.8 - 169.3°L

Features: Belgian Wheat Café malt. Roasted at up to 210°C.

Characteristics: Château Wheat Café imparts to the beer a rich character of roasted wheat. This malt will add coffee notes to your beer, but with a lower bitterness compared to its barley counterpart Château Café. The beer will have brown to dark hues and a delightfully smooth mouthfeel.

Usage: Dark beers, Bockbier, Altbier, Stout, Porter, or Brown ales

Percentage: Up to 20% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.5
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	350 (131.8)	450 (169.3)
pH			6.0

Château Wheat Chocolat Malt

800 - 1100 EBC
300.6 - 413.1°L

Features: Belgian wheat chocolate malt. Malted wheat is roasted at 230°C and then quickly cooled as soon as the desired coloration is attained.

Characteristics: Château Wheat Chocolat malt is an intensely roasted malt, though not as intense as black malt. With the help of this malt a deep brown colour with hints of black coffee and bittersweet chocolate can be achieved in beer. The wheat version of Chocolat malt has more of a pronounced dark chocolate character compared to the barley version. This malt adds colour and flavour to a wide variety of dark beer styles and is used to smooth out certain English-style dark beers, such as stouts, porters, or brown ales.

Usage: Dunkelweizen, Altbier, Schwarzbiers Stouts, Porters and specialty ales

Percentage: Up to 20% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	800 (300.6)	1100 (413.1)

Château Wheat Black Malt

1100 - 1400 EBC
413.1 - 525.6°L

Features: Château Wheat Black will impart the same deep coloration to the beer as our traditional barley Chateau Black malt.

Characteristics: Château Wheat Black is a very special roasted wheat malt that will add complex flavours to your beers, the most pronounced note being coffee with intense roasted characters. Thanks to our unique roasting technology, this malt will not bring any astringency to the beer. Please note, you will not obtain any taste typical of non-roasted wheat malts.

Usage: Dunkelweizen, Altbier, Black IPAs, Schwarzbiers, and specialty ales.

Percentage: Up to 20% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	1100 (413.1)	1400 (525.6)

Château Wheat Smoked Malt

Phenols
10 - 15 ppm

Features: Château Smoked Wheat Malt is produced by means of a traditional method, where malted wheat is smoked over beechwood in order to develop intense smoked notes, while preserving its malt characteristics, in particular pale color and enzymatic activity.

Characteristics: Château Smoked Wheat Malt gives a strong smoked aroma and flavor to the beer, brings the distinctive wheat taste and mouthfeel, and enhances the head formation and retention due to its high protein levels.

Usage: Smoked Ales and Lagers, Scottish Ale, and the Polish Grätzer Beer

Percentage: Up to 15% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.5
Extract (dry basis)	%	80.0	
Wort colour	EBC (°L)	4 (2.0)	12 (5.1)
Total protein	%	10.0	13.0
Viscosity	cP		1.9
Diastatic power	WK	360	
Friability	%	70.0	
Glassiness (whole grains)	%		2.0
Saccharification time	min		15
Phenols	ppm	10	15

Malts from Other Grains

Château Rye Malt

3 - 8 EBC
1.7 - 3.6°L

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

Characteristics: Gives a golden colour to your beer. This malt imparts a unique touch of rye flavour and adds an interesting complexity, a new twist in many well-known beer styles.

Usage: Rye ales and lagers, special beers, seasonal beers

Percentage: Up to 30% of the mix

Also available as organic



PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	83.0	
Wort colour	EBC (°L)	3 (1.7)	8 (3.6)
Total protein	%		11.0
Friability	%		80
Glassiness (whole grains)	%		3
Saccharification time	min		15

Château Oat Malt

max 5 EBC
2.4°L

Features: Château Oat is produced from naked oat kernels. This type of malt has a very low diastatic power and moderate extract values.

Characteristics: Château Oat will give a distinctive silkiness to your beer. Great for enhancing body, head retention, and flavour of dark beers. Used as a flavour adjunct, it enhances biscuit flavours in your beer and gives it a unique texture and a creamy mouthfeel. Adds texture and flavour to any dark English beer style.

Usage: Dark beers, porters, stouts, robust British ales, winter beers, NEIPA

Percentage: Up to 15% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		7.0
Extract (dry basis)	%	80.0	
Wort colour	EBC (°L)		5 (2.4)
Total protein	%		14.0
Saccharification time	min		60

Château Spelt Malt

3 - 7 EBC
1.7 - 3.2 °L

Features: Château Spelt is a pale, well-modified type of malt. Made from a hard-grained variety of heirloom wheat (in particular Triticum Spelta), it has a higher protein level when compared to other wheat malts.

Characteristics: It imparts a sweet nutty flavour, adds a spicy aroma and an earthy character to your beer. Great for Belgian Saison and Wheat beer styles.

Usage: Belgian saison, wheat beers, special beers

Percentage: Up to 15% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	79	
Wort colour	EBC (°L)	3 (1.7)	7 (3.2)
Total protein	%		17.0

Château Buckwheat Malt

4 - 15 EBC
2.1 - 6.2°L

Features: Malted from a pseudo-cereal, Château Buckwheat malt is used to produce gluten-free beer. May contain traces of other malt grains containing gluten.

Characteristics: Château Buckwheat malt is used in the production of gluten-free beer. Adds a particular nutty and malty flavour to your beer. It also can be used in specialty beers to render a rich and deep tone. NB! Buckwheat malt has no diastatic power.

Usage: Any type of gluten-free beer

Percentage: Up to 40% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	66.0	
Wort colour	EBC (°L)	4 (2.1)	15 (6.2)
Total protein	%		11.0

Château Emmer Malt

2.5 - 5 EBC
1.5 - 2.4°L

Features: Emmer is an ancient hulled wheat variety (*Triticum dicoccum*). It was one of the first domesticated grains, and was commonly grown in antiquity. Recently, its popularity has increased due to the renewed interest in healthier foods and drinks, as Emmer is relatively lower in gluten and richer in minerals compared to modern wheat.

Characteristics: Dehusked cereal. It gives a light body, a refreshing character, and aromatic notes of honey to the beer. Its high level of proteins gives the typical turbidity of a wheat beer and enhances head retention.

Usage: German-style “Emmerbier”, ancient-styles as Gallic or Egyptian beers, or as an option to wheat as an adjunct

Percentage: Up to 40% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		5.5
Extract (dry basis)	%	81.0	
Wort colour	EBC (°L)	2.5 (1.5)	5 (2.4)
Total protein	%	10	20

Malts for Whisky and Distilling



Château Distilling® Malt

2.5 - 4.5 EBC
1.5 - 2.2°L

Features: For the production of Château Distilling malt, barley is steeped to 44 - 46% moisture, slightly higher than normally required for Pilsen- or Lager-style malts. Germination temperatures vary between 12°C - 16°C for a period of five days. Kilning cycles start at 50° - 60°C rising to 70° - 75°C.

Characteristics: Used for the production of premium-quality whisky, Château Distilling promotes high fermentability, adequate enzyme potential and sufficient soluble nitrogen (protein) levels. Our Château Distilling malt is gently kilned to preserve enzymes and maximize fermentability.

Usage: Any type of whisky

Percentage: Up to 100% of the mix

Also available as organic



PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract (difference fine-coarse)	%		2.0
Wort colour	EBC (°L)	2.5 (1.5)	4.5 (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 Peated Malt

Phenols
5 ppm

Features: Peated malt is created by smoking the malted barley over a fire made from Scottish peat during kilning. The relatively mild processing temperatures help to maintain the enzymatic activity and other desirable brewing characteristics.

Characteristics: Peated malt is a crucial ingredient in the production of Scotch whisky and other smoked whiskeys, as it provides a distinctive smoky flavor and aroma that is characteristic of many types of Scotch.

In addition to its use in whisky, peated malt is also ideal for brewing smoked beer styles, particularly classic German smoked styles. When brewed with Château Peated malt, smoked beer will have a spicy aroma, smoky flavor reminiscent of a forest wood fire, a rich head, and a sparkling ale-like mouthfeel.

Usage: Scotch whisky, Scottish ale, stouts, porters, smoked beer, and special beers

Percentage: Up to 100% of the mix for whiskey and up to 10% of the mix for beers

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	81.0	
Extract (difference fine-coarse)	%	1.0	2.5
Wort colour	EBC (°L)		3.5 (1.9)
Total protein	%		11.7
Soluble protein	%	3.5	4.4
Kolbach Index	%	35.0	45.0
Viscosity	cP		1.6
Beta-glucans	mg/L		250
pH		5.6	6.0
Diastatic Power	WK	250	
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
PDMS			5
Filtration time			normal
Saccharification time	min		15
Clarity of wort			clear
Calibration - above 2.5 mm	%	90.0	
Calibration - rejected	%		2
Phenols	ppm	5	10

Château Whisky Light® Malt

Phenols
15 - 25 ppm

Features: Our Château Whisky Light® malt is smoked during kilning with the best Scottish peat. Whisky malts have a longer storage life.

Characteristics: Imparts a delicate character of peat and smoke. An ideal ingredient in a very special whisky recipe. In higher proportions gives your whisky a rich smoky and peaty flavour.

Usage: Any type of whisky for the distinct smoky flavour of genuine Scotch whisky.

Percentage: Up to 100% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract (difference fine-coarse)	%		2.0
Wort colour	EBC (°L)	2.5 (1.5)	4 (2.1)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach Index	%	35.0	45.0
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
Saccharification time	Minutes		15
Homogeneity	%	90.0	
Predicted spirit yield (PSY)	L/t	400.0	
Phenols	ppm	14	25



Château Whisky® Malt

Phenols
30 - 40 ppm

Château Rye Malt

3 - 8 EBC
1.7 - 3.6°L

Features: Our Château Whisky® malt is smoked during kilning with the best Scottish peat. Whisky malts have a longer storage life.

Characteristics: Imparts a delicate character of peat and smoke. An ideal ingredient in a very special whisky's recipe. In higher proportions gives your whisky a rich smoky and peaty flavour.

Usage: Any type of whisky for the distinct smoky flavour of genuine Scotch whisky.

Percentage: Up to 100% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Soluble extract (0.2 mm)	%	81.0	
Fine-coarse extract difference	%		2.0
Wort colour	EBC (°L)		4 (2.1)
Total protein	%		11.5
Soluble protein	%	3.5	4.4
Kolbach Index	%	35	45
Friability	%	80.0	
Saccharification time	Min	15	
Predicted spirit yield (PSY)	L/t	400	
Phenols Château Whisky	ppm	35	40



Features: A fully modified dehusked type of malted rye dried in a kiln.

Characteristics: Rye malt can be used in conjunction with other malted grains, such as distilling barley malt, to make a rye whiskey mash. It imparts a unique touch of rye flavour and adds an interesting complexity to your whisky, giving it a spicy and subtle fruity taste. The offered spiciness is often described as peppery, with notes of cinnamon, clove, and nutmeg. The fruitiness can be reminiscent of apples, pears, or berries.

Rye malt is one of the main grains used in the production of American rye whiskey, which must be made from a mash that contains at least 51% rye malt. Rye whiskey is known for its unique flavor profile, which is often described as drier, spicier, and more assertive than other types of whiskey.

Usage: Rye whiskey, gin, vodka, beer and kvass.

Percentage: Up to 60% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	83.0	
Wort colour	EBC (°L)	3 (1.7)	8 (3.6)
Total protein	%		11.0
Friability	%		80
Glassiness (whole grains)	%		3
Saccharification time	min		15

Flakes & Adjuncts



Château Chit Barley Malt Flakes

3 - 7 EBC
1.7 - 3.2°L

Features: A lightly kilned type of malt produced from steeped barley that has been germinating for a very short period of time.

Characteristics: Chit Barley Malt Flakes retain many of the characteristics of raw barley and are used to improve foam stability and to balance malt with high solubility. Impart a rich dry flavour to beer and are used primarily in stouts. This malt improves head formation and stability.

Usage: Any type of beer

Percentage: Up to 25% of the mix

Also available as organic



PARAMETER	UNIT	MIN	MAX
Moisture	%		11.0
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	3 (1.7)	7 (3.2)
Total protein	%		11.5

Château Chit Wheat Malt Flakes

5 - 9 EBC
2.4 - 3.9°L

Features: Flattened grains of chit wheat malt. A lightly kilned type of malt produced from steeped wheat that has been germinating for a very short period of time.

Characteristics: Chit wheat malt flakes retain many of the characteristics of raw wheat and are used to improve foam stability and balance malt with high solubility. The flakes can be added directly into the mash.

Usage: Any type of beer

Percentage: Up to 25% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		10.0
Extract (dry basis)	%	77	
Wort colour	EBC (°L)	5 (2.4)	9 (3.9)
Total protein	%		12.0

Château Oat Flakes

3 - 5 EBC
1.7 - 2.4°L

Features: Château Oat Flakes are a pregelatinized starch brewing adjunct produced from selected naked oat kernels that undergo a flaking process, during which the entire kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. Contain a moderate level of lipids and high levels of glucans and proteins that have to be taken into account when composing your recipe and planning the brewing process.

Characteristics: Château Oat Flakes give a creamy and silky mouthfeel and enhance the body and head retention of the beer, due to their high glucan and protein levels.

Usage: English Porter, Stout, New England IPA, and Belgium Wit beers

Percentage: Up to 10% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		13.0
Extract (dry basis)	%	69.5*	
Wort colour	EBC (°L)	4 (2.1)	
Total protein	%		13.5*

Château Maize Flakes

3 - 4 EBC
1.7 - 2.1°L

Features: Château Maize Flakes are a pregelatinized starch brewing adjunct produced from selected maize kernels that undergo a flaking process, during which the entire kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. Also, Château Maize Flakes contain low levels of lipids and proteins and a high level of carbohydrates proteins that have to be taken into account when composing your recipe and planning the brewing process.

Characteristics: Help to lighten the body and flavor of the beer and have a refreshing effect, contributing to a clean and crisp mouthfeel and a beautiful pale colour. Château Maize Flakes have a slightly darker coloration and give a slightly sweeter finish to the beer compared to Château Rice Flakes.

Usage: American Lagers, American Light Lagers, and light beers

Percentage: Up to 20% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		13.5
Extract (dry basis)	%	81.6*	
Wort colour	EBC (°L)	3.5 (1.9)	
Total protein	%	7.0*	

Château Rice Flakes

2 - 3 EBC
1.3 - 1.7°L

Features: Château Rice Flakes are a pregelatinized starch brewing adjunct produced from selected naked rice kernels that undergo a flaking process, during which the entire kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. They contain low levels of lipids and proteins, and a high level of carbohydrates that have to be taken into account when composing your recipe and planning the brewing process.

Characteristics: Château Rice Flakes help to lighten the body and flavour of the beer and have a refreshing effect, contributing to a clean and crisp mouthfeel and a beautiful pale colour. Have a lighter coloration and give a harsher dry finish to the beer compared to Château Maize Flakes.

Usage: American Lagers, American Light Lagers, and light beers

Percentage: Up to 20% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		13.0
Extract (dry basis)	%	72.8*	
Wort colour	EBC (°L)	2.5 (1.5)*	
Total protein	%	7.5*	

Château Raw Barley

2 - 3 EBC
1.3 - 1.7°L

Features: Château Raw Barley is selected high-quality barley, 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 ample gelatinization temperature range, it can be added directly into the mash without pre-cooking it.

Characteristics: Helps to lighten the body and malty sweetness of the beer as well as its color while retaining the characteristic rich grain flavor of barley. It can be used to achieve a clean dry finish and enhance head retention.

Usage: Dark Lagers and Ales, traditional Dry stouts.

Percentage: Up to 15% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		14
Extract (dry basis)	%	68*	
Extract difference fine-coarse	%	32*	
Wort colour	EBC (°L)	2.5 (1.5)*	
Total protein	%	10	11.5
Viscosity	cP	3.67*	
Beta-glucans	mg/L	859*	
Calibration: - above 2.5 mm	%		90

Château Raw Oat

4 - 7 EBC
2.1 - 3.2°L

Features: This non-malted cereal, when used skillfully as an adjunct, is a source of multiple benefits to your beer.

Characteristics: Raw Oat will give to the beer a fuller body and a creamy silky mouthfeel, thanks to its high content of beta-glucans. Raw oat provides a lot of non-fermentable sugars in the wort resulting in high final gravity, and therefore in sweeter, smoother flavors in the final product. Raw oat is usually mashed separately before its addition to the main mash. Nevertheless, it can also be used directly combined with Château Pilsen 6-row which compensates for the viscosity the oats will impart and brings in more proteins contributing to better head retention.

Usage: Any type of beer in which the combination of features mentioned above is desired. Hoppy session beers are an example

Percentage: Up to 30% of the mix

PARAMETER	UNIT	MIN	MAX
Moisture	%		14
Extract (dry basis)	%	80.0	
Wort colour	EBC (°L)	4 (2.1)	7 (3.2)
Total protein	%		14

Château Acid Malt

6 - 13 EBC
2.8 - 5.4°L

Features: It is an acidulated barley malt, which has undergone an additional acidulation process. This malt lowers the mash pH and is used when brewing with bicarbonate-rich water.

Characteristics: Château Acid Malt improves the performance of hydrolytic enzymes and provides a better mash performance. It intensifies the fermentation process by adjusting the pH level. Acid malt enhances a well-rounded taste in your beer and gives stability to its flavour.

Usage: Any ale or lager, wheat beers, light beers for optimizing the pH level

Percentage: Up to 5% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		10.0
Extract (dry basis)	%	74	
Wort colour	EBC (°L)	6 (2.8)	16 (6.6)
Total protein	%		11.5
Acidity		40	
pH			4.5

Château Diastatic

2.5 - 4.0 EBC
1.5 - 2.1°L

Features: An enzymatic malt. Produced from the finest European barley varieties.

Characteristics: Provides the necessary diastatic power in mashing when low-enzyme malt or unmalted grain is used and raises the extraction efficiency.

Usage: Any type of beer

Percentage: Up to 30% of the mix

Also available as organic 

PARAMETER	UNIT	MIN	MAX
Moisture	%		7.0
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%	1.5	2.5
Wort colour	EBC (°L)	2.5 (1.5)	4 (2.1)
Total protein	%		11.5
Soluble protein	%	3.5	4.5
Hartong 45°	%	35	45
Viscosity	cP		1.6
Diastatic power	WK	380	
Friability	%	78.0	
Glassiness (whole grains)	%		3
Saccharification time	min		15



Ghlin, Belgium

Storage & shelf life:



Keeping your malt fresh and safe, preserving its unique properties and characteristics is of utmost importance for brewing success. We, Castle Malting®, with our particularly strong commitment to quality, do care about the eventual performance of our malts and we are really happy only when our malts fulfill their extraordinary potential, that is when they become the source of a perfect pint.

We suggest using all whole grain products within 18-24 months from the date of manufacture and all milled products within 3 months if the following recommendations are respected.

WHAT REALLY MATTERS

Temperature

A temperature range from 5 to 22 °C is essential to maintain and preserve your malt's desirable properties and qualities. A higher temperature offers favorable conditions for various unwanted insects, microorganisms and fungi to develop and eventually ruin the malt quality.

Humidity

Malt is hygroscopic. The dryer the storage conditions the better for the malt. Unwanted microorganisms and fungi develop faster under humid conditions. However, keeping your malt in a very cool and dry place and then expose it to a warm humid environment will result in condensation with the consequent deterioration of your malt's quality.

Fresh clean air, ventilation

An absolute must! Your malt will absorb any paint traces, fumes, smoke, chemical substances residuals, food production odours, and other agricultural products' odours. This will have a disastrous effect on your beer. Not letting the malt bags lying directly on the floor or to be in contact with the walls will contribute to better ventilation of your storage facility. The better the ventilation, the cleaner and dryer the air.

Love and care

They do really matter, indeed. Love your malt and take good care of it. Monitor its temperature, humidity and overall condition on a permanent, regular, continual basis. Establish and apply your own detailed handling and storage protocols. Ensure and maintain adequate storing conditions. Your malt will never demonstrate ingratitude. It will reciprocate. It will take proper care of your beer.



Optimal packaging and logistics solutions

Château malts are packed at a rate of 600 bags per hour and stored at our 5 000 sqm distribution center in Ghlin. The dispatch area permits to prepare daily up to 40 orders ready for loading within 24 hours. The facility offers easy access to the trucks and a parking capacity of twenty vehicles, allowing a maximum fluidity of operations. It is situated at only 1 km from the motorway in close proximity to Europe's main transportation arteries.

Château malts and all the other ingredients can be delivered on ExW, FCA, FOB, CPT, CFR, CIF, DAP or other Incoterms basis upon request.

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

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

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

For crushed malt, the malt quantity per pallet is maximum 750 - 800 kg.

Malt packaging solutions for sea and intercontinental deliveries	Quantity per 20-foot container	Quantity per 40-foot container
Bulk in liner bag in container	up to 17 000 kg	up to 26 500 kg
In 25 kg bags loose in container	up to 17 000 kg	up to 26 500 kg
In 50 kg bags loose in container	up to 17 000 kg	up to 26 500 kg
In 25 kg bags on export pallets 110x110 cm (of up to 1 300 kg each) in container	up to 13 000 kg	up to 26 000 kg
In Big Bags of 400 – 1300 kg on export pallets 110x110 cm in container	up to 13 000 kg	up to 26 000 kg

Malt packaging solutions for intracontinental deliveries	Approximate quantity per truck
Bulk in trucks / pulverulent tank trucks	Up to 25 000 kg
In 25 kg bags on exchangeable euro pallets 80x120 cm (825kg each) in trucks	Up to 24 000 kg
In 25 kg bags on pallets 110x110 cm (of up to 1 300 kg each) in trucks	Up to 24 000 kg
In Big Bags of 400 – 1300 kg on pallets 110x110 cm in trucks	Up to 24 000 kg



Yeast



Beer beauty and yeast

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



Active dry yeast	Bacteria	Fermentation aids Functional products	Safspirit
Beers, Classic Ales, Special Beer types, Original Lagers	Sour Beers	For different beer styles	Whisky & Spirits
SafAle BE-134 SafAle S-04 SafAle T-58 SafAle WB-06 SafAle F-2 SafBrew LA-01 SafLager S-23 SafLager W-34/70 SafBrew LD20 SafBrew BR-8 SafAle BE-256 SafAle US-05 SafAle S-33 SafAle K-97 SafBrew HA-18 SafBrew DA-16 SafLager S-189	SafSour LP-652 SafSour LB1	SpringFerm BR-2 Spring'Blanche	SafSpirit D-53 SafSpirit CO-16 SafSpirit M-1 SafSpirit GR-2 SafSpirit USW-6 SafSpirit FD-3 SafSpirit HG-1 SafSpirit C-70 SpringFerm NAB

The complete range of our yeasts can be found on our website:



Hops

Don't worry be hoppy

Castle Malting® offers about **200** varieties of hops, in **cones** and **pellets**, from all over the world. Order your hops together with your malt at special prices and no additional transport costs!

France

Triskel
Elixir
Mistral
Barbe Rouge
Brewers Gold
Aramis
Cascade
Strisselspalt

UK

Challenger
Phoenix
East-Kent Golding
Admiral
Bramling Cross
Pilgrim
Target
First Gold
Fuggle
Goldings
Sovereign
Simcoe
Pilot
WGV

Belgium

Phoenix
Centennial
Cascade

Poland

Lubelski
Marynka
Magnat
Junga
Sybilla
Izabella
Oktawia
Lublin

Slovenia

Styrian Golding
Aurora
Bobek
Styrian Wolf
Styrian Cardinal
Styrian Dragon
Styrian Dana
Magnum
Styrian Eagle
Styrian Kolibri

Austria

Select Spalt
Tradition
Aurora
Perle

Spain

Millenium
Willamette

Germany

Cascade
Nugget
Mandarina Bavaria
Hallertau Mittelfruh
Perle
Huel Melon
Hallertau Blanc
Herkules
Hersbrucker
Northern Brewer
Polaris
Tettnang
Tradition
Spalter Select
Hallertau Smaragd

Czech Rep.

Saaz
Sladek
Premiant
Kazbek

USA

Chinook
Amarillo
Willamette
Columbus
Citra
Mosaic
Cascade
Centennial
Crystal
Ekuanot
El Dorado
Lemondrop
Simcoe
Vanguard
Summit
Azacca
Santiam
Sabro

Canada

Triple Perle
Newport

South Africa

African Queen

New Zealand

Nelson Sauvín
Pacific Jade
Kohatu
Wai-ti
Wakatu
Motueka
Dr. Rudi
Rakau
Riwaka
Waimea
Taiheke
Super Alpha
Sticklebract
Pacific Gem

Australia

Galaxy
Topaz
Enigma
Ella

Also available as organic



The complete range of our organic and conventional hops can be found on our website:



Spices

Spice up your beer

“The Belgians are the greatest users of herbs and spices in beer. Even a relatively conventional Belgian brew sometimes turns out to contain spices.”

Michael Jackson, the Beer Hunter

Discover with **Castle Malting®** a broad spectrum of spices to add an extra warming character, a little twist that can really transform the flavour of your beer. Spices open your beers to an infinite variety of aromas and unforgettable taste. With our spices you can find the way to create a truly unique specialty beer.

coriander (seeds/powder)

bitter orange peels
(¼ / chopped / powder / whole)

sweet orange peels
(chopped/ ribbons / powder)

liquorice sweet root
(chopped / powder)

liquorice sweet root extract
(pastilles / sticks / blocs)

lemon verbena leaf
(chopped / whole)

black pepper (whole)

star anise
(whole / chopped / powder)

anise pimpinella (seeds/powder)

ginger roots (chopped / powder)

chamomile flowers

cardamon (green / fruit)

cinnamon (powder)

clove

cumin seed

heather flower

juniper berries

hibiscus flowers

jasmine flower

Irish moss

elecampane

grains of paradise

angelica root

sweet woodruff

vanilla pods

lemon peel

lemongrass

calamus root

orris root

bitter almond hulled

Also available as organic



The complete range of our organic and conventional spices can be found on our website:



Sugar

The sweet taste of your success

To enhance the smoothness of your beers, to add more strength and bring in new aromas, Castle Malting® offers you another special ingredient of Belgian beers - Belgian Candy Sugars and other natural sugar products.

Belgian Candy Sugars are commonly used in brewing, especially in stronger Belgian beers such as Dubbel and Tripel to boost the alcohol content without adding extra body to the beer. Belgian Candy Sugars help maintain the high alcohol content of beers without making them overly malty or sweet.

White candy sugar (pieces)	Maltodextrine 170
Dark candy sugar (pieces)	Fructomix F85-75% (Fructose Syrup)
Cassonade (brown sugar) light	Crystalline Fructose
Cassonade (brown sugar) dark	Liquid Trisuc 73%
Cassonade (brown sugar) extra dark	Invertsuc 70 (Invert Sugar 70%)
Candimic 73% light	Cane sugar granulated (only organic)
Candimic 73% dark	Beet Sugar White
Candimic 78% dark	Lactose
Burnt Syrup BS 5000	Molasse Jerrycan
Caramel P32 (E150c)	Refined Cane Sugar
Belgogluc HM 70/75%	Dextrose Monohydrate S
HDE (glucose syrup)	Crystal beet sugar

Also available as organic 

The complete range of our organic and conventional sugars can be found on our website:





TERO Cerveza Artesanal
Montevideo, Uruguay

Beer recipes



Belgian Wheat Beer

Description

Belgian Wheat Beer is traditionally considered to be a summer drink. It is usually consumed as an aperitif with a slice of orange or lemon.

Serving

Glass: Pint Beer Chalice
Temperature: 4-8°C

Recipe for 100 L

MALT		
Château Pilsen® 2RS	75%	14.1 kg
Château Wheat Blanc	25%	4.7 kg
HOPS		
Magnum (12.0% aa)	21.8 IBU	70 g
Styrian Golding (4.0% aa)	1.4 IBU	70 g
Citra (12.0% aa)	4.8 IBU	70 g
YEAST		
SafAle WB-06	70 g	
SPICES		
Bitter orange peel	100 g	
Cumin	40 g	
Coriander	30 g	



ABV 5.5% **Colour** 8 EBC **Bitterness** 28 IBU

BREWER'S TIP

For better filtration, add 1-2% Rice hulls.

To promote a good banana aroma, under-pitch slightly (0.5g/L). Low or no aeration of the wort. Ferment at high temperatures (22-26 °C) with no counter-pressure.

Step 1: Mashing

Mash-in and follow the profile below:

pH: 5.3 Mix ratio: 3.0 L/kg

Mash-in at 63°C

Rest for 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15 min at 68°C

Rise to 72°C at 1°C/min. Rest for 10 min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min. Rest for 2 min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 90min.

Hop addition 1: After 30 min add Magnum.

Hop Addition 2: After 80 min add Citra.

Hop Addition 3: After 85 min add Styrian Goldings.

Spices Addition: After 85 min add spices.

Whirlpool to remove the trub

Total evap	Batch size	OG	Efficiency
9.0%	100 L	12.5°P	85%

Step 3: Fermentation and Maturation

Cool down the wort to 20°C and pitch the yeast. Ferment at 20°C for 2 days then rise to 24°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	FG
82%	2.30°P

Step 4: Cold Aging and Packaging

Cold age the beer at 0°C for 5 days, remove the residual yeast, and carbonate until **3.0 volumes of CO₂**. The beer is ready to package and drink.

Enjoy!

**For refermentation in the bottle, add brewing sugar and SafAle F-2.*

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modifications might be needed to meet different technological requirements, efficiency and yield ratios.

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

Belgian Amber Beer

Description

The combination of Château Abbey and Château Cara Ruby gives this beer a beautiful amber color with a great touch of sweet maltiness. Refreshing and drinkable beer.

Serving

Glass: American Pint Glass

Temperature: 4 - 8°C

Recipe for 100 L

MALT		
Château Pilsen® 2RS	60%	13.5 kg
Château Munich Light®	30%	6.7 kg
Château Abbey®	6%	1.3 kg
Château Cara Ruby®	4%	0.9 kg
HOPS		
Saaz (3.5% aa)		180 g
Hallertau Mittelfruh (4.5% aa)		140 g
YEAST		
SafAle S-33		80 g



ABV 6.5% **Colour** 22 EBC **Bitterness** 20 IBU

BREWER'S TIP

Keep the yeast pitching rate high at 0.75- 0.8 g/L for a cleaner fermentation.

Step 1: Mashing

Mash-in and follow the profile below:

pH: 5.3 Mix ratio: 2.8 L/kg

Mash-in at 63°C

Rest for 40min at 63°C

Rise to 68°C at 1°C/min. Rest for 15 min at 68°C

Rise to 72°C at 1°C/min. Rest for 10 min at 72°C and do the **Iodine Test**

Rise to 78°C at 1°C/min. Rest for 2 min at 78°C to **mash out**

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 60min.

Hop addition 1: After 10 min add 90 g of Saaz and 70g of Hallertau Mittelfruh.

Hop addition 2: After 55 min add 90 g of Saaz and 70g of Hallertau Mittelfruh.

Whirlpool to remove the trub

Total evap	Batch size	OG	Efficiency
6.0%	100 L	14.5°P	85%

Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast.

Ferment at 16°C for 2 days then rise to 20°C. Once the fermentation is done (FG reached and off-flavors removed - about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	FG
81%	2.80°P

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO₂**. The beer is ready to package and drink. Enjoy!

**For refermentation in the bottle, add brewing sugar and SafAle F-2.*

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modifications might be needed to meet different technological requirements, efficiency and yield ratios.

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

Blond Rye Beer

Description

Pale yellow to gold in color, with a well-constructed white head. Bitterness tends to be moderate, to allow the often spicy and sour-like rye characteristics to assert themselves.

Serving

Glass: Tulip Glass

Temperature: 4-8°C

Recipe for 100 L

MALT		
Château Pilsen 2RS	70%	18.8 kg
Château Wheat Blanc	10%	2.7 kg
Château Rye	20%	5.4 kg
HOPS		
Perle (8.0% aa)	12.5 IBU	50 g
Cascade (6.0% aa)	8.8 IBU	50 g
Amarillo (9.5% aa)	2.5 IBU	50 g
Saaz (3.5% aa)	1.3 IBU	50 g
YEAST		
SafAle BE-256	80 g	



ABV 8.5% **Colour** 11 EBC **Bitterness** 25 IBU

BREWER'S TIP

Rye brings a unique spicy and crisp flavor to the beer, you can play with the percentage of it in the grain bill. But do not add more than 30%.

Step 1: Mashing

Mash-in and follow the profile below:

pH: 5.3 Mix ratio: 2.5 L/kg

Mash-in at 63°C

Rest for 50min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the Iodine Test

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to mash out

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 75min.

Hop addition 1: After 15 min add Perle and Cascade.

Hop Addition 2: After 60 min add Saaz.

Hop Addition 2: After 70 min add Amarillo.

Whirlpool to remove the trub

Total evap	Batch size	OG	Efficiency
7.5%	100 L	17.5°P	85%

Step 3: Fermentation and Maturation

Cool down the wort to 22°C and pitch the yeast. Ferment at 22°C for 2 days then rise to 25°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 10 days.

Attenuation	FG
86%	2.45°P

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.8 volumes of CO₂**. The beer is ready to package and drink. Enjoy!

**For refermentation in the bottle, add brewing sugar and SafAle F-2.*

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modifications might be needed to meet different technological requirements, efficiency and yield ratios.

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

Belgian Dark Abbey Beer

Description

A beer of character with a rich malt flavour and a well-balanced bitterness. Leaves a subtle aftertaste of burnt wood.

Serving

Glass: Tulip Glass

Temperature: 4-8°C

Recipe for 100 L

MALT		
Château Pilsen 2RS	34%	10.1 kg
Château Pale Ale®	34%	10.1 kg
Château Cara Blond®	15%	4.4 kg
Château Crystal®	15%	4.4 kg
Château Chocolat	2%	0.6 kg
HOPS		
Hallertau Tradition (5.5% aa)	25.2 IBU	160 g
Tettnang (5.0% aa)	2.8 IBU	100 g
YEAST		
SafAle BE-256	80 g	



ABV 8.5% **Colour** 75 EBC **Bitterness** 28 IBU

BREWER'S TIP

For more roasted/chocolate notes, you can add up to 5% of Chateau Chocolat.

Step 1: Mashing

Mash-in and follow the profile below:

pH: 5.3 Mix ratio: 2.5 L/kg

Mash-in at 63°C

Rest for 60min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the Iodine Test

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to mash out

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 90min.

Hop addition 1: After 30 min add Hallertau Tradition.

Hop addition 2: After 80 min add Tettnang.

Whirlpool to remove the trub

Total evap	Batch size	OG	Efficiency
9.0%	100 L	17.5°P	80%

Step 3: Fermentation and Maturation

Cool down the wort to 16°C and pitch the yeast. Ferment at 16°C for 2 days then rise to 21°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	FG
85%	2.60°P

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.7 volumes of CO₂**. The beer is ready to package and drink. Enjoy!

**For refermentation in the bottle, add brewing sugar and SafAle F-2.*

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modifications might be needed to meet different technological requirements, efficiency and yield ratios.

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

Belgian Red Pure Malt Beer

Description

Beer with a light, well-rounded and balanced sweet hopped tea like flavour. Pleasant malt character with a slightly dry finish.

Serving

Glass: Stemmed Goblet glass

Temperature: 4-8°C



Recipe for 100 L

MALT		
Château Pilsen 2RS	60%	13.5 kg
Château Melano	25%	5.5 kg
Château Munich	10%	2.2 kg
Château Cara Gold®	5%	1.2 kg
HOPS		
Hallertauer Mittelfruh (4.5% aa)	20 IBU	170 g
Saaz (3.5% aa)	2.5 IBU	120 g
Mandarina Bavaria (9.5% aa)	2.5 IBU	50 g
YEAST		
SafAle BE-256	80 g	

ABV 6.5% **Colour** 42 EBC **Bitterness** 25 IBU

BREWER'S TIP

You can add 1-2% of Chateau Black malt to give a nice touch of a roast character. This will also boost the beer colour by about 20 EBC.

Step 1: Mashing

Mash-in and follow the profile below:

pH: 5.3 Mix ratio: 2.5 L/kg

Mash-in at 63°C

Rest for 50min at 63°C

Rise to 72°C at 1°C/min

Rest for 20min at 72°C and do the Iodine Test

Rise to 78°C at 1°C/min

Rest for 2min at 78°C to mash out

Once the mash is done, filter and sparge with water at 78°C

Step 2: Boiling

Boil for 60min.

Hop addition 1: After 10 min add Hallertau Mittelfruh.

Hop Addition 2: After 50 min add Saaz.

Hop Addition 3: After 55 min add Mandarin Bavaria.

Whirlpool to remove the trub

Total evap	Batch size	OG	Efficiency
6.0%	100 L	14.5°P	85%

Step 3: Fermentation and Maturation

Cool down the wort to 18°C and pitch the yeast. Ferment at 18°C for 2 days then rise to 22°C. Once the fermentation is done (FG reached and off-flavors removed – about 7 days), drop the temperature to 8°C and rest for 1 day, and then harvest the yeast. Drop the temperature to 2°C and rest for 7 days.

Attenuation	FG
82%	2.65°P

Step 4: Cold Aging and Packaging

Cold age the beer at -1°C for 5 days, remove the residual yeast, and carbonate until **2.6 volumes of CO₂**. The beer is ready to package and drink. Enjoy!

**For refermentation in the bottle, add brewing sugar and SafAle F-2.*

This recipe is provided by Castle Malting®. Please note that this recipe is just a guideline. Some modifications might be needed to meet different technological requirements, efficiency and yield ratios.

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



TERO Cerveza Artesanal
Montevideo, Uruguay



Whisky recipes

Malt Whisky



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.

Recipe for 100 L

MALT	
Château Whisky®	14 – 18 kg
Château Distilling® Malt	21 – 27 kg
YEAST	
SafSpirit M-1	70 g

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

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Rye Whisky



Description

Featuring round, rich notes of tobacco, charred oak and butter scotch 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.

Recipe for 100 L

MALT	
Château Whisky®	25 kg
Château Rye®	6 kg
YEAST	
SafSpirit M-1	70 g

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

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Rue de Mons 94,
7970 Beloeil, Belgium
+32 87 662095
info@castlemalting.com
www.castlemalting.com