



Belgian Malts that Make Your Beer So Special

Malt quality data sheet

MALT CHÂTEAU DIASTATIQUE

Batch code M230100188

Sample code	M230100188
Crop year	2022
Production date	17/01/2023
Best before date	17/01/2025
Moisture	3,72 %
Extract fine grind on dry malt	82,6 %
Extract difference fine-coarse	0,8 %
Saccharification	Normal min
Filtration	Normal
pH	5,98
Wort color in EBC	3,5 EBC
Postcoloration	5,5 EBC
Total protein	11,33 %
Soluble protein	4,2 %
Kolbach index	37,14
Viscosity	1,56 cp
Mash odour	Normal
Turbidity	Clear EBC
Whole grains	1,2 %
Beta-glucans	124 mg/L
Friability	88 %
ID	20383

From the reception of raw materials, through the malting process and up to the delivery, Castle Malting guarantees:

- 100% traceability of malt – from the barley field up to the malt delivered to the customer's brewery, applying and complying with The European Decree UE 178-2002 of the European Council regarding traceability;
- Complete absence of any genetically modified organisms in all our malts, as defined by European Directive 2001/18/EC, which means that all our malts are GMO FREE guaranteed;
- Strict conformity to EU and International regulations regarding the maximum allowable residues of pesticides, herbicides, fungicides, insecticides, as well as traces of mycotoxins in raw materials used in production;
- Strict conformity with the internationally accepted HACCP requirements (Hazard Analysis of Critical Control Points) currently in force and the ISO 22000 Food Safety Management System;
- The codes of good practices regarding transportation and storage.