



*Belgian Malts that Make Your Beer So Special*

## Malt quality data sheet

MALT CHÂTEAU DISTILLING	
Batch code M230900153	
Sample code	M230900153
Crop year	2022
Production date	15/09/2023
Best before date	15/09/2025
Moisture	4,35 %
Extract fine grind on dry malt	82,1 %
Extract difference fine-coarse	1,6 %
Saccharification	Normal min
Filtration	Normal
pH	5,85
Wort color in EBC	3,5 EBC
Postcoloration	5,5 EBC
Total protein	10,65 %
Soluble protein	4,36 %
Kolbach index	40,97
Viscosity	1,56 cp
Mash odour	Normal
Turbidity	Clear EBC
Whole grains	1,8 %
Beta-glucans	169 mg/L
Friability	82 %
ID	21290
<p>From the reception of raw materials, through the malting process and up to the delivery, Castle Malting guarantees:</p> <ul style="list-style-type: none"> <li>• 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;</li> <li>• 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;</li> <li>• 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;</li> <li>• 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;</li> <li>• The codes of good practices regarding transportation and storage.</li> </ul>	