



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU ROASTED BARLEY Crop year 2016

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	65.0	
Wort color	EBC(Lov.)	1000 (375.6)	1400 (525.6)

Features

Raw roasted barley. Torrefied 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 flavor 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 mash, thus impacting the specific gravity. Château Roasted Barley will also lend to the sweetness to the beer. If compared to Château Chocolat and Château Black malts, roasted barley produces the lightest colored head. Imparts a deep red mahogany color to beer and very strong roasted flavor. Gives dryness to Porters and Stouts.

Usage

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

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

