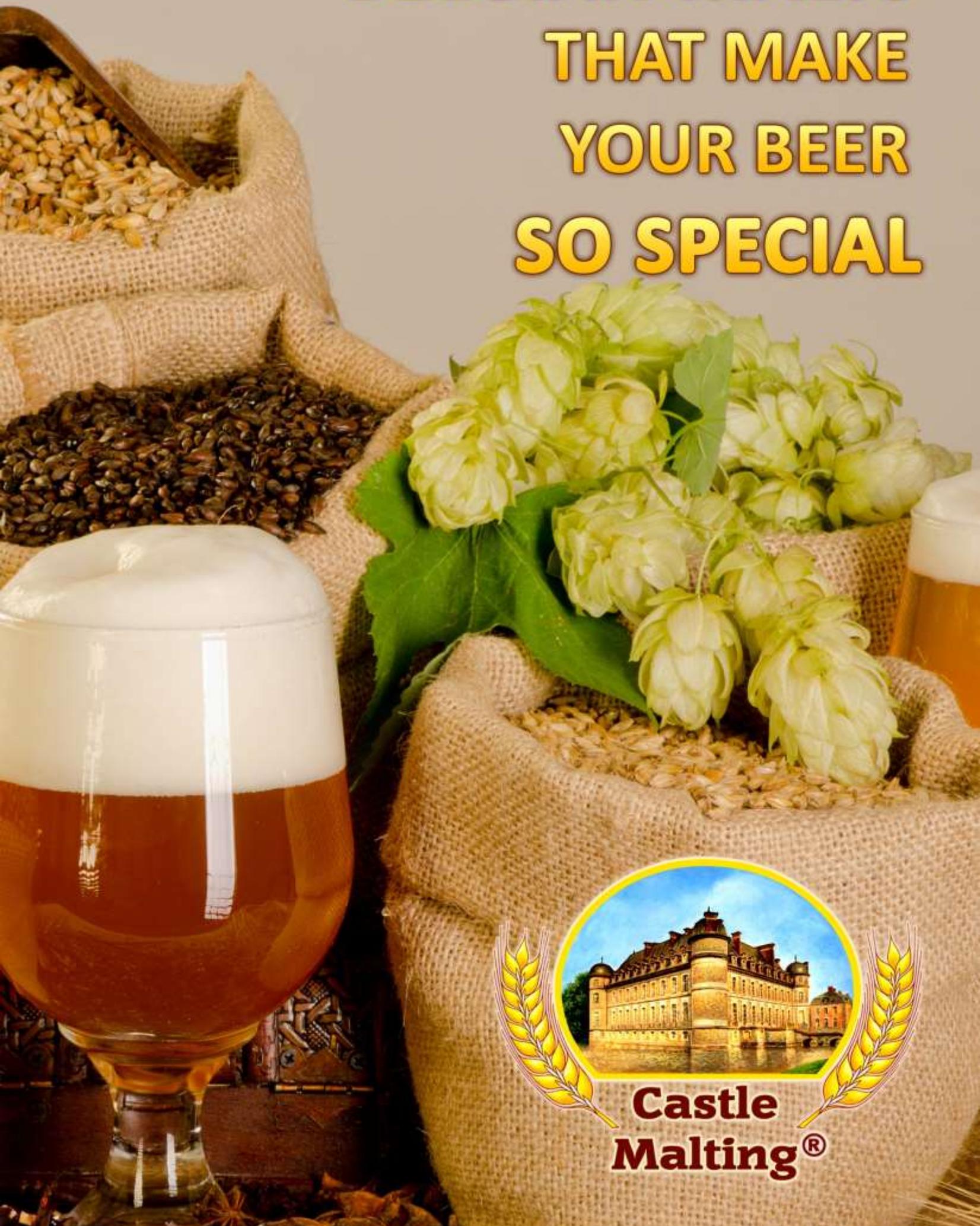


**BELGIAN MALTS
THAT MAKE
YOUR BEER
SO SPECIAL**





Malts from the country famous for its beers

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Tens of Belgian specialty malts. Get yours.

Castle Malting® offers you a wide range of base and specialty malts of the highest quality, allowing you to brew any beer style from Pilsen to White, the darkest Abbey and various organic beers.

The reliability of our services is highly valued by more and more brewers around the world.



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;
-  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;
-  Traditional production process of over 9 days - a solid warranty of high modification of the grain and top quality premium malts!
-  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;
-  Quality analyses of barley and finished malt carried out in our state-of-the-art laboratory and confirmed by the biggest brewing laboratories in the EU;
-  Analysis sheets for malt delivered to you are available for printing directly on our site www.castlemalting.com (available in 19 languages!);
-  Malt available for ordering in whole grain and crushed form;
-  Malt deliveries in any type of packaging: bulk, 25kg bags, 50 kg bags, 400 – 1,250 kg Big Bags. Wrapped-up pallets of up to 1,500 kg (25 kg bags) and of up to 1,250 kg (Big Bags). All types of packaging - in 20' or 40' containers for export;
-  Free technical support with valuable counselling from experienced consultants;
-  Possibility of using our microbrewery and laboratory for testing our malts and creating new beer recipes;
-  Organization of training and seminars in Belgium and abroad.

We are at your disposal for the development of any type of malt as per your own specifications.





The incontestable leader in specialty malts!



Castle Malting® is located in Beloeil, Belgium, beside a splendid castle.

Belgium, the home of **Castle Malting®**, is, probably, the closest place to heaven for most beer lovers.

Undoubtedly Belgium is the country of beer. Which other one can offer more than 2400 brands?

The respect one normally finds for fine wine in most countries is accorded, in Belgium, to its beers.

To satisfy the quality requirements of these numerous beers, Belgian maltsters have developed over the centuries many types of specialty malts.

Belgium is the malt Mecca of the world, exporting its malts to more than 120 countries. The unique properties of Belgian malts are essential to all famous Belgian beers just as much as their unique brewing processes.

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.

Established in 1868, **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 for its uncompromising standards of malt quality.

More than **1850 brewers in 122 countries** have chosen the malt 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 malt, like our ancestors did in the past.

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

Castle Malting® is led by a team of true professionals and the unique architectural design of our plant enables us to meet all the requirements, from micro- up to large breweries.

DISCOVER THE VARIOUS BASE AND SPECIALTY MALTS OFFERED BY CASTLE MALTING®!

www.castlemalting.com





Redefining Malt Roasting

With its brand new, innovative roasting facilities **Castle Malting®** revolutionizes malt roasting processes and produces a broad range of specialty malts with exceptional taste and aroma properties.

Moreover, **Castle Malting®** offers today a number of new specialty malts as well as an expanded range of organic malts. Owing to the unique engineering design of our roasting facility, the advantages of our caramelized and roasted malts are:

- ◆ even more flavour
- ◆ higher caramelization rate
- ◆ less bitterness and less astringency in darker colourations.





The first green malting company in the world

Eco Malts for Your Eco Beers!

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 totally respectful of the environment from the beginning to the end.

What makes us an **eco-friendly, environmentally aware** malting plant?

- ❖ Deliveries of barley by barge to reduce trucking and hence environmental pollution
- ❖ A cogeneration unit for producing electricity and heat for malt drying
- ❖ Heat recovery at the malt drying stage
- ❖ Heat recovery at the malt roasting stage
- ❖ Installation of photovoltaic panels on 1000 m² on the factory roofs
- ❖ Installation of speed variators and high-yield motors
- ❖ Installation of a waste biomethanization unit (project)
- ❖ Electronic orders, invoices, analysis data sheets etc
- ❖ Recovery of malt production waste for natural fertilizers production

At Castle Malting® every day is Earth Day !



Malts Offered by Castle Malting®

MALT	DESCRIPTION	USAGE	%
<p>Château Pilsen 2RS; 6RW 2.5 – 3.5 EBC 1.5 – 1.9°L</p> 	<p><u>Features:</u> The lightest coloured Belgian malt. Produced from the finest European malting barley varieties. Kilned at up to 80 - 85°C.</p> <p><u>Characteristics:</u> The lightest in colour, this malt is well-modified and is perfectly suited for single-step infusion or for decoction mashing. Our Château Pilsen malt carries a strong, sweet malt flavour and contains enough enzymatic power to be used as base malt.</p> <p>Specifications: Page 12</p> <p style="text-align: right;">ALSO AVAILABLE AS ORGANIC! </p>	All beer types	Up to 100% of the mix
<p>Château Peated Phenols: 5 ppm</p> 	<p><u>Features:</u> Treated by being smoked during kilning over a fire made from Scottish peat moss.</p> <p><u>Characteristics:</u> Imparts a distinctive smoky, spicy aroma and flavour, typical for classic German beer styles. Smoked beer brewed with Château Peated malt tastes like a forest fire - but in a good way!! It has a rich head and a mouthfeel similar to sparkling ale.</p> <p>Specifications: Page 13</p> <p style="text-align: right;">ALSO AVAILABLE AS ORGANIC! </p>	Scottish ale, porters, smoked beer, special beers	Up to 10% of the mix
<p>Château Vienna 4 – 7 EBC 2.1 – 3.2°L</p> 	<p><u>Features:</u> Belgian Vienna base malt. Lightly kilned at up to 85-90°C with shorter "cure" duration.</p> <p><u>Characteristics:</u> Imparts a richer flavour of malt and grain 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 Château Vienna malt 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, our Château Vienna malt has a sufficient enzymatic activity to be used in combination with large proportion of specialty malts.</p> <p>Specifications: Page 13</p>	All beer styles, Vienna lager. To enhance colour and aroma of light beers	Up to 100% of the mix
<p>Château Pale Ale 7 – 10 EBC 3.2 – 4.3°L</p> 	<p><u>Features:</u> Belgian light-coloured base malt. Kilning at up to 90-95°C.</p> <p><u>Characteristics:</u> Usually used as a base malt or in combination with Pilsen 2RS malt to impart a richer malt flavour and additional colour. Being deeper in colour, this malt can add a golden hue to the wort. It is used with strong yeasts to produce amber and bitter beers. Château Pale Ale 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.</p> <p>Specifications: Page 14</p> <p style="text-align: right;">ALSO AVAILABLE AS ORGANIC! </p>	Pale ale styles and bitter beers, most traditional English beer styles	Up to 80% of the mix
<p>Château Munich Light® 15 EBC Château Munich 25 EBC 6.2°L & 9.9°L</p> 	<p><u>Features:</u> Belgian specialty malt of München type. Kilned up to 100-105°C.</p> <p><u>Characteristics:</u> Rich, golden malt. Provides a modest colour increase toward a nice, golden-orange colour. Adds a pronounced grainy malty flavour to many beer styles without affecting the foam stability and body. 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.</p> <p>Specifications: Page 14, 15</p> <p style="text-align: right;">ALSO AVAILABLE AS ORGANIC! </p>	Pale ale, amber, brown, strong and dark beers, bocks	Up to 60% of the mix
<p>Château Melano Light 40 EBC & Château Melano 80 EBC 15.6°L & 30.6°L</p> 	<p><u>Features:</u> 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.</p> <p><u>Characteristics:</u> Very aromatic, with intense malty flavour. Gives fullness and roundness to the beer colour, improves flavour stability and promotes red colour in your beer. Gives beer fuller body. This specialty variety has been described as "turbo Munich".</p> <p>Specifications: Page 16</p>	Amber and dark beers, Scottish type and red coloured beers like Scottish ales, amber ales, red ales, and Irish ales	Up to 20% of the mix



Malts Offered by Castle Malting®

MALT	DESCRIPTION	USAGE	%
<p>Château Abbey® 45 EBC 17.4°L</p> 	<p><u>Features:</u> Belgian brown malt. Specially germinated and kilned at up to 110°C.</p> <p><u>Characteristics:</u> Château Abbey® malt is a more toasted form of pale malt. Gives a strong taste of cooked bread, nuts and fruit. Château Abbey® malt has a bitter flavour which mellows on 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.</p> <p>Specifications: Page 16</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	<p>Pale ale beers, Abbey beers, brown porter and special beers, in a diverse range of British beers</p>	<p>Up to 25% of the mix</p>
<p>Château Biscuit® 50 EBC 19.3°L</p> 	<p><u>Features:</u> Unique and very special Belgian malt. Lightly kilned, then lightly torrefied at up to 160°C.</p> <p><u>Characteristics:</u> 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.</p> <p>Specifications: Page 15</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	<p>All special beers and as well for English ales, brown ales and porters</p>	<p>Up to 25% of the mix</p>
<p>Château Cara Clair 7 – 8 EBC 3.2 – 3.6 °L</p> 	<p><u>Features:</u> The palest Belgian Caramel malt produced according to a special malting process.</p> <p><u>Characteristics:</u> Château Cara Clair is a type of Belgian caramel malt. Intensifies the beer's body and its smoothness, promotes head formation and retention. Creates soft biscuit notes in the beer aroma.</p> <p>Specifications: Page 15</p>	<p>Pilsner Lager, alcohol-reduced beer, light beer, Bock beer</p>	<p>Up to 30% of the mix</p>
<p>Château Cara Blond® 20 EBC 8.1°L</p> 	<p><u>Features:</u> A pale Belgian caramel-style malt. High temperature of germination. Taste development at up to 220°C, intense aroma.</p> <p><u>Characteristics:</u> 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 true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.</p> <p>Specifications: Page 15</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	<p>Light lagers, light ales, with little or no alcohol, white beers</p>	<p>Up to 30% of the mix</p>
<p>Château Cara Ruby® 50 EBC 19.3°L</p> 	<p><u>Features:</u> Belgian caramel-style malt. High temperature of germination. Taste development at up to 220°C, intense aroma.</p> <p><u>Characteristics:</u> 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 true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.</p> <p>Specifications: Page 15</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	<p>Brown Ales, Brune des Flandres, Bock, Scottish Ales</p>	<p>Up to 25% of the mix</p>
<p>Château Cara Gold® 120 EBC 45.6°L</p> 	<p><u>Features:</u> A dark Belgian caramel-style malt. High temperature of germination. Taste development at up to 220°C, intense aroma.</p> <p><u>Characteristics:</u> 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 true caramel malt the ability to contribute mouthfeel, head, head retention, and extended beer stability.</p> <p>Specifications: Page 16</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	<p>Brown and dark beers</p>	<p>Up to 20% of the mix</p>



Malts Offered by Castle Malting®

MALT	DESCRIPTION	USAGE	%
<p>Château Arôme 100 EBC 38.1°L</p> 	<p><u>Features:</u> Belgian aromatic malt. High germination temperature, kilning at up to 115°C to develop much aroma.</p> <p><u>Characteristics:</u> Château Arôme malt provides a rich malty aroma and flavour to amber and dark lager beers. Compared to other traditional coloured malts, Château Arôme has a higher diastatic power and imparts a smoother bitterness.</p> <p>Specifications: Page 16</p>	Special very aromatic beers	Up to 20% of the mix
<p>Château Crystal® 150 EBC 56.8°L</p> 	<p><u>Features:</u> Distinct Belgian aromatic malt with unique aroma and flavour profile. A particular production process developed by Castle Malting®.</p> <p><u>Characteristics:</u> 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® has an even stronger diastatic power and imparts a smoother bitterness.</p> <p>Specifications: Page 16</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	<p>Aromatic and coloured beers.</p> <p>Perfect for any beer in which high profile malt is required.</p> <p>Excellent choice for Belgian ales and German bock beer</p>	Up to 20% of the mix
<p>Château Café Light® 250 EBC & Château Café 500 EBC 94.3 °L & 188.1°L</p> 	<p><u>Features:</u> Belgian coffee malt. Taste development at up to 200°C.</p> <p><u>Characteristics:</u> Château Café malts impart a nutty and light to reach coffee flavour 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 the beer.</p> <p>Specifications: Page 17</p>	Stouts, porters, Scottish ale, dark Belgian style beer, slightly in brown ales for hints of fresh roasted coffee	Up to 10% of the mix
<p>Château Special B® 300 EBC 113.1°L</p> 	<p><u>Features:</u> Very special Belgian dark malt, obtained through specific double roasting process.</p> <p><u>Characteristics:</u> 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 plum flavour. May substitute Chocolate and Black malt if bitterness is not desired.</p> <p>Specifications: Page 17</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Abbey ales, dubbels, porters, brown ales, doppelbocks	Up to 10% of the mix
<p>Château Chocolat 900 EBC 338.1°L</p> 	<p><u>Features:</u> Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached.</p> <p><u>Characteristics:</u> Château Chocolat malt is a highly roasted malt with a deep brown colour. This is where its name comes from. Château Chocolat malt 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 than Black, because it is roasted for a slightly shorter period of time and the end temperatures are not so high.</p> <p>Specifications: Page 17</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Brown, strong, darker and black beers, such as porters, stouts and brown ales	Up to 7% of the mix
<p>Château Black 1300 EBC 488.1°L</p> 	<p><u>Features:</u> Malt Black 1500 EBC. The darkest malted barley. Torrefied at up to 230°C.</p> <p><u>Characteristics:</u> Enhances the aroma of character beers by producing a more stringent flavour than other coloured malts. Imparts a slight burnt or smoky flavour.</p> <p>Specifications: Page 17</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Very coloured beers, stouts and porters	3 - 6% of the mix
<p>Château Black of Black 500 EBC 188.1°L</p> 	<p><u>Features:</u> Unique roasted malt. Torrefied at up to 225°C.</p> <p><u>Characteristics:</u> 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® created its unique technology for producing Château Black Of Black.</p> <p>Specification: Page 17</p>	From amber to very coloured beers, Stouts and Porters	Up to 5% of the mix



Malts Offered by Castle Malting®

MALT	DESCRIPTION	USAGE	%
<p>Château Roasted Barley 1200 EBC / 450.6°L</p> 	<p><u>Features:</u> Raw roasted barley. Torrefied up to 230 °C. The length of roasting time determines the darkness of the grain.</p> <p><u>Characteristics:</u> 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.</p> <p>Specifications: Page 17</p>	Stouts, Porters, Nut Brown Ales and other dark beer styles	2-4% in Brown ales, or 3-10% in Porters and Stouts
<p>Château Wheat Blanc 3.5 – 5.5 EBC / 1.9 – 2.6°L</p> 	<p><u>Features:</u> Belgian wheat malt. Kilned at up to 80 - 85°C.</p> <p><u>Characteristics:</u> Enhances the peculiar taste of 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.</p> <p>Specifications: Page 18</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Wheat beers, white, light beers, beers with low or no alcohol	Up to 35% of the mix
<p>Château Wheat Munich Light 15 EBC / 6.2°L</p> <p>& Château Wheat Munich 25 New! 25 EBC / 9.9°L</p> 	<p><u>Features:</u> Very special Belgian wheat malt of the München type.</p> <p><u>Characteristics:</u> Not particularly dark in colour but richer in flavour than the standard Wheat malt. You will have a slimmer, more sparkling beer with a typical ale aroma.</p> <p>Specifications: Page 18</p>	Dark wheat beer styles, weizenbocks, stouts or in smaller proportions to add body and head retention to other dark ales	Up to 30% of the mix
<p>Château Wheat Crystal 150 EBC 56.8°L</p> 	<p><u>Features:</u> Very special Belgian roasted wheat malt.</p> <p><u>Characteristics:</u> 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.</p> <p>Specifications: Page 18</p>	Belgian Witbier, Hefeweizen, Kristallweizen, Dunkelweizen, Weizenbock	Up to 20% of the mix
<p>Château Diastatic 2.5 – 4.0 EBC / 1.5 – 2.1°L</p> 	<p><u>Features:</u> Enzymatic malt. Produced from the finest European barley varieties.</p> <p><u>Characteristics:</u> Provides the necessary diastatic power in mashing when low-enzyme malt or unmalted grain is used; raises the extraction efficiency.</p> <p>Specifications: Page 18</p>	Any type of beer	Up to 30% of the mix
<p>Château Distilling 2.5 - 3.7 EBC 1.5 - 1.9 °L</p> 	<p><u>Features:</u> 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. Kiln cycles start at 50° - 60°C rising to 70° - 75°C.</p> <p><u>Characteristics:</u> Used for the production of premium-quality whisky, Château Distilling promotes high fermentability, adequate enzyme potential and soluble nitrogen (protein) levels. Our Château Distilling malt is gently kilned to preserve enzymes and maximize fermentability.</p> <p>Specification: page 19</p>	Any type of whisky	Up to 100% of the mix
<p>Château Whisky Light® Phenols 15-25 ppm & Château Whisky Phenols 30-45 ppm</p> 	<p><u>Features:</u> Our Château Whisky malt created with love for your whisky is smoked during kilning with the best Scottish peat moss. Whisky malts have a longer storage life.</p> <p><u>Characteristics:</u> Imparts a delicate character of peat and smoke. An ideal ingredient in creating a unique whisky. In higher proportions gives your whisky a rich smoky and peaty flavour.</p> <p>Specifications: Page 19</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Any type of whisky for a distinct smoky flavour of real Scotch whisky	Up to 100% of the mix

Exclusive Line of Château Malts

MALT	DESCRIPTION	USAGE	%
Château Buckwheat 4 – 15 EBC 2.1 – 6.2°L 	<p><u>Features:</u> Malted from a pseudo-cereal, Château Buckwheat malt is used to produce gluten-free beer. May contain traces of other malt grains containing gluten.</p> <p><u>Characteristics:</u> Château Buckwheat malt is used in the production of gluten-free beer. Adds a particular nutty and malty flavor 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.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Any type of gluten-free beer	Up to 40% of the mix
Château Oat 2.3 EBC 1.4°L 	<p><u>Features:</u> Château Oat is produced from de-husked oat kernels. This type of malt has a very low diastatic power and moderate extract values.</p> <p><u>Characteristics:</u> Château Oat gives a distinctive silkiness to the beer. Great for enhancing body, head retention, and flavor of dark beers. Used as a flavor adjunct, it enhances a biscuit taste in the beer and gives it a unique texture and a creamy mouthfeel. Adds texture and flavor to any dark English beer style.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Dark beers, porters, stouts, robust British ales, winter beers	Up to 15% of the mix
Château Spelt 3 – 7 EBC 1.7 – 3.2°L 	<p><u>Features:</u> Château Spelt is a pale, well-modified type of malt. Made from a hard-grained species of wheat (heirloom wheat), it has a higher protein level when compared to other wheat malts.</p> <p><u>Characteristics:</u> It imparts a sweet nutty flavor, adds a spicy aroma and an earthy character to your beer. Great for Belgian Saison and Wheat beer styles.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Belgian saison, wheat beers, special beers	Up to 15% of the mix
Château Smoked Phenols 1.6 – 4 ppm 	<p><u>Features:</u> Enzymatically active special type of malt used in the production of a wide variety of beer styles.</p> <p><u>Characteristics:</u> Smoked over beech wood. It develops an intense smoky and sweet-key flavor in your beer.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Smoked beers, Rauchbier, Alaskan smoked ales, Scottish ales	Up to 15% of the mix
Château Acid 6 – 12 EBC 2.8 – 5.1°L 	<p><u>Features:</u> It is an acidulated with lactobacilli barley malt which lowers the mash pH and is used when brewing with bicarbonate-rich water.</p> <p><u>Characteristics:</u> Château Acid improves the performance of the hydrolytic enzymes and provides a better mash working. It also intensifies the fermentation by adjusting the pH level. Acid malt enhances a well-rounded taste in your beer and gives stability to its flavor.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Any ale or lager, wheat beers, light beers for optimizing the pH level	Up to 5% of the mix
Château Rye 4 – 10 EBC 2.1 – 4.3°L 	<p><u>Features:</u> A fully modified de-husked type of malt with high β-Glucan content. It performs well in a single temperature infusion mash.</p> <p><u>Characteristics:</u> Gives a golden color to your beer. This malt imparts a unique touch of rye flavor and adds an interesting complexity by performing a new twist in many well-known beer styles.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Rye ales and lagers, special beers, seasonal beers	Up to 30% of the mix
Château Chit Wheat Malt Flakes 3 – 7 EBC 1.7 – 3.2°L 	<p><u>Features:</u> Flattened grains of chit wheat malt - lightly kilned type of malt produced from steeped wheat that has been germinating for a very short period of time.</p> <p><u>Characteristics:</u> 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.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Any type of beer	Up to 25% of the mix
Château Chit Barley Malt Flakes 3 – 7 EBC 1.7 – 3.2°L 	<p><u>Features:</u> Lightly kilned type of malt produced from steeped barley that has been germinating for a very short period of time.</p> <p><u>Characteristics:</u> 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-grainy flavor to beer and are used primarily in stout. This malt improves head formation and stability.</p> <p>Specifications: Page 20</p> <p>ALSO AVAILABLE AS ORGANIC! </p>	Any type of beer	Up to 40% of the mix





Committed to a healthy environment!

Castle Malting® is happy to offer a wide range of Organic Malts.



-  **Château Pilsen Nature®**
-  **Château Pale Ale Nature**
-  **Château Munich Light Nature**
-  **Château Munich Nature**
-  **Château Cara Blond Nature**
-  **Château Abbey Nature®**
-  **Château Cara Ruby Nature®**
-  **Château Biscuit Nature**
-  **Château Cara Gold Nature®**
-  **Château Crystal Nature**
-  **Château Special B Nature**
-  **Château Chocolat Nature**
-  **Château Black Nature**
-  **Château Vienna Nature**

-  **Château Peated Nature**
-  **Château Whisky Light Nature**
-  **Château Whisky Nature**
-  **Château Wheat Blanc Nature**

EXCLUSIVE LINE OF CHÂTEAU MALTS

-  **Château Buckwheat Nature**
-  **Château Oat Nature**
-  **Château Spelt Nature**
-  **Château Smoked Nature**
-  **Château Acid Nature**
-  **Château Rye Nature**
-  **Château Chit Wheat Nature (flakes)**
-  **Château Chit Barley Nature (flakes)**

Certified organic products



Other specific conventional and organic malts are also at your disposal, just ask for what you want!

STORAGE & SHELF LIFE:

Malt should be stored in a clean, cool (< 22 °C), dry (< 35 RH %) and pest free environment. If these conditions are observed, we recommend using all whole kernel products within 18-24 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.





Malting with passion for your brewing success!

Malt Specification

CHÂTEAU PILSEN 2RS MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	81.0	
Difference fine – coarse	%	1.5	2.5
Wort colour	EBC (°L)		3.5 (1.9)
Post coloration	EBC (°L)	4.0 (2.1)	6.0 (2.8)
Total Protein (dry malt)	%		11.2
Soluble protein	%	3.5	4.4
Kolbach Index	%	35.0	45.0
Hartong 45°	%	34.0	43.0
Viscosity	cp		1.6
Ph		5.6	6.0
Diastatic power	WK	250	
Friability	%	81.0	
Glassiness (whole grains)	%		2.5
PDMS			5.0
NDMA	ppb		2.5
Filtration		normal	
Saccharification time	min		15
Clarity of wort		clear	
Calibration: - above 2.5 mm	%	90.0	
- rejected	%		2.0

Also available as organic





Great beer? No magic, just Castle Malting® malts!



CHÂTEAU PEATED MALT 			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	80.0	
Difference fine – coarse	%	1.0	2.5
Wort colour	EBC (°L)		4.0 (2.1)
Total Protein (dry malt)	%		11.5
Soluble protein	%	4.1	4.6
Kolbach Index	%	40.0	45.0
Hartong 45	%	36.0	
Viscosity	cp		1.6
pH		5.5	6.0
Diastatic Power	WK	250	
Friability	%	80.0	
Glassiness	%		2.5
Calibration – above 2.5 mm	%	90.0	
Saccharification time	min		15
Clarity of wort			clear
Filtration			normal
Phenols	ppm	2	9



CHÂTEAU VIENNA MALT			
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 (dry malt)	%		11.5
Kolbach Index	%	37.0	45.0
Viscosity	cp		1.65
Friability	%	80.0	
Glassiness	%		2.5
Saccharification time	min		normal





Your brewing dreams come true!

Malt Specification

CHÂTEAU PALE ALE MALT 			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	81.0	
Difference fine – coarse	%	1.0	2.5
Wort colour	EBC (°L)	7.0 (3.2)	10.0 (4.3)
Total Protein (dry malt)	%		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



CHÂTEAU MUNICH LIGHT® MALT 			
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)	13.0 (5.4)	17.0 (6.9)
Total Protein (dry malt)	%		11.5
Soluble protein	%		4.9
Kolbach Index	%		49.0
Hartong 45°	%	38.0	46.0
Viscosity	cp		1.65
Diastatic power	WK	150	
Friability	%	80.0	
Glassiness	%		2.5
NDMA	ppb		3.0
Calibration: - above 2.5 mm	%	90.0	
Attenuation limit	%	77.0	





The mystery behind your beer!

Malt Specification



CHÂTEAU MUNICH MALT 			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Wort colour	EBC (°L)	21.0 (8.4)	28.0 (11.1)
Total Protein (dry malt)	%		11.5
Clarity of wort	%	clear	



CHÂTEAU CARA CLAIR MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		8.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	7 (3.2)	8.0 (3.6)
Total Protein (dry malt)	%		11.5
Saccharification time	min	normal	



CHÂTEAU CARA BLOND® MALT 			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		8.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	17.0 (6.9)	24.0 (9.6)
Total Protein (dry malt)	%		11.5
Saccharification time	min	normal	



CHÂTEAU CARA RUBY® MALT 			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	45.0 (17.4)	55.0 (21.2)
Saccharification time	min	normal	



CHÂTEAU BISCUIT® MALT 			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.7
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	45.0 (17.4)	55.0 (21.2)





The highest quality standards since 1868

Malt Specification

CHÂTEAU MELANO LIGHT MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	79.0	
pH		5.4	5.8
Wort colour	EBC (°L)	36.0 (14.1)	44.0 (17.1)



CHÂTEAU ABBEY® MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	41.0 (15.9)	49.0 (18.9)
pH			5.8
Saccharification time	min	normal	

Also available as organic 



CHÂTEAU MELANO MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
pH		5.4	5.8
Wort colour	EBC (°L)	75.0 (28.7)	85.0 (32.4)



CHÂTEAU ARÔME MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	95.0 (36.2)	105.0 (39.9)
pH			5.8



CHÂTEAU CARA GOLD® MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	78.0	
Wort colour	EBC (°L)	110.0 (41.8)	130.0 (49.3)
Saccharification time	min	normal	

Also available as organic 



CHÂTEAU CRYSTAL® MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	78.0	
pH			5.8
Wort colour	EBC (°L)	142.0 (53.8)	158.0 (59.8)

Also available as organic 






Malts behind the best beers in the world

Malt Specification



CHÂTEAU CAFÉ LIGHT® MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	220.0 (83.1)	280.0 (105.6)



CHÂTEAU SPECIAL B® MALT Also available as organic 			
PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	260.0 (98.1)	320.0 (120.6)



CHÂTEAU CAFÉ MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	75.5	
Wort colour	EBC (°L)	420.0 (158.1)	520.0 (195.6)



CHÂTEAU BLACK OF BLACK MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	72.0	
Wort colour	EBC (°L)	400.0 (150.6)	600.0 (225.6)



CHÂTEAU CHOCOLAT MALT Also available as organic 			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	75.0	
Wort colour	EBC (°L)	800.0 (300.6)	1000.0 (375.6)



CHÂTEAU ROASTED BARLEY			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	65.0	
Wort colour	EBC (°L)	1000 (375.6)	1300 (488.1)



CHÂTEAU BLACK MALT Also available as organic 			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (dry basis)	%	73.5	
Wort colour	EBC (°L)	1200.0 (450.6)	1450 (544.3)





For brewers seeking new possibilities

Malt Specification

CHÂTEAU WHEAT BLANC MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		5.5
Extract (dry basis)	%	83.0	
Wort colour	EBC (°L)		5.5 (2.6)
Postcoloration	EBC (°L)		7.5 (3.4)
Total Protein (dry malt)	%		14.0
Soluble protein	%	4.5	5.5
Viscosity	cp		1.9
pH		5.8	6.1



CHÂTEAU WHEAT MUNICH LIGHT MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	84.0	
Wort colour	EBC (°L)	14.0 (5.8)	16.0 (6.6)
Total Protein (dry malt)	%		14.0
Kolbach Index	%	38.0	
Viscosity	cp		1.85



CHÂTEAU WHEAT MUNICH 25 MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	83.5	
Wort colour	EBC (°L)	21.0 (8.4)	28.0 (11.1)
Total Protein (dry malt)	%		14.0
Kolbach Index	%	38.0	
Viscosity	cp		1.85



CHÂTEAU WHEAT CRYSTAL MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		6.5
Extract (dry basis)	%	82.0	
Wort colour	EBC (°L)	140 (53.1)	160 (60.6)
Total Protein (dry malt)	%		13.5
pH		5.5	6.0



CHÂTEAU DIASTATIC MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		7.0
Extract (dry basis)	%	80.0	
Wort colour	EBC (°L)	2.5 (1.5)	4.0 (2.1)
Total Protein (dry malt)	%	9.0	11.5
Soluble protein	%	38.0	45.0
Hartong 45°	%	36.0	44.0
Saccharification time	min		15
Viscosity	cp		1.6
Friability	%	78.0	
Glassiness	%		3
Diastatic power	WK	300	





Choose the best malt for your whisky!



CHÂTEAU DISTILLING MALT			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Extract (difference fine-coarse)	%		2.0
Wort colour	EBC (Lov.)	2.5 (1.5)	3.7 (1.9)
Friability	%	85.0	
NDMA	ppb		2.0
Homogeneity	%	98.0	
Fermentable extract	%	87.0	
Predicted spirit yield (PSY)	l/t	406.0	
DP	°IOB	63.0	
Soluble nitrogen ratio	%	35.0	40.0
Soluble nitrogen (dry malt)	%	0.5	0.6
Total nitrogen (dry malt)	%	1.4	1.65
Soluble extract (0.7 mm)	%	76.0	



MALT	PHENOLS	MIN	MAX
CHÂTEAU WHISKY LIGHT®	ppm	15	25
CHÂTEAU WHISKY	ppm	30	45

Specification			
PARAMETER	UNIT	MIN	MAX
Moisture	%		4.5
Soluble extract (0.2 mm)	%	80.0	
Soluble extract (0.7 mm)	%	76.0	
Fine-coarse extract difference	%		2.0
Wort colour	EBC (°L)	2.5 (1.5)	3.7 (1.9)
Total nitrogen, dry	%	1.40	1.65
Soluble nitrogen, dry	%	0.5	0.6
Soluble nitrogen ratio	%	35.0	40.0
Predicted spirit yield (PSY)	l/t	406	
Friability	%	85.0	
Homogeneity	%	98.0	
DP	°IOB	63.0	
Fermentable extract	%	87.0	
NDMA	ppb		2.0

Also available as organic 



Specialty malts that make your beer unique

CHÂTEAU BUCKWHEAT MALT			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		8.0
Extract (dry basis)	%	65.3	
Wort colour	EBC (°L)	4.0 (2.1)	15.0 (6.2)
Total Protein (dry malt)	%		11.0



CHÂTEAU OAT MALT			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		7.0
Extract (dry basis)	%	59.5	
Wort colour	EBC (°L)	2.3 (1.4)	
Total Protein (dry malt)	%		11.0



CHÂTEAU SPELT MALT			
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 (dry malt)	%		17.0



CHÂTEAU SMOKED MALT			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		5.0
Extract (dry basis)	%	77.0	
Wort colour	EBC (°L)	4 (2.1)	12 (5.1)
Phenols	ppm	1.6	4



CHÂTEAU ACID MALT			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%	5.0	10.0
Extract (dry basis)	%	74	
Wort colour	EBC (°L)	6 (2.8)	12 (5.1)
Total Protein (dry malt)	%	9.5	11.5
Acidity		40	
pH			5.0



CHÂTEAU RYE MALT			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		6.0
Extract (dry basis)	%	81	
Wort colour	EBC (°L)	4 (2.1)	10 (4.3)
Total Protein (dry malt)	%		10.5



CHÂTEAU CHIT WHEAT MALT FLAKES			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		11.0
Wort colour	EBC (°L)	3 (1.7)	7 (3.2)
Total Protein (dry malt)	%		12.0



CHÂTEAU CHIT BARLEY MALT FLAKES			
Also available as organic			
PARAMETER	UNIT	MIN	MAX
Moisture	%		11.0
Wort colour	EBC (°L)	3 (1.7)	7 (3.2)
Total Protein (dry malt)	%		12.0





New malts – new possibilities!

Castle Malting® announces the launch of a new malt - Château Wheat Black NEW

Castle Malting® is happy to announce the launch of a new premium-quality malt: **Château Wheat Black**.

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.

Our excellent Château Wheat Black will contribute the same deep colour characteristics to the beer as our traditional barley Chateau Black malt.

Château Wheat Black is the perfect choice for Dunkelweizen, Altbier, Black IPAs, Schwarzbiers, and specialty ales. As per recommendations of our brewing experts, this malt should be used up to 20% of the mix.

Technical Specifications



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

New Exclusive Line of Rye Malts available upon request!

Day by day, our Research and Development Department works hard in order to develop new malt types to satisfy the growing and diverse demands of our customers.

Exclusive line of malts	EBC	Lovibond
Château Pale Ale Rye	4-10	2.1-4.3
Château Munich Rye	21-28	8.4-11.1
Château Crystal Rye	100-150	38.1-56.8
Château Chocolat Rye	700-900	263.1-338.1
Château Black Rye	1000-1500	375.6-563.1





Optimal Packaging and Logistics Solutions

Castle Malting® guarantees the best logistics solutions for deliveries to any part of the world.

Malt can be shipped on ExW, FCA, FOB, CFR, CIF, DAP or other basis upon request

Malt packaging solutions for intracontinental deliveries	Approximate quantity per truck
Bulk in trucks / pulverulent tank trucks	25 – 27 000 kg
In 25 kg bags on exchangeable pallets 80x120 cm (of 825-1000 kg each) in trucks	Min. 23 100 kg
In 25 kg bags on pallets 110x110 cm (of up to 1 500 kg each) in trucks	Min. 22 000 kg
In 25 kg bags on export pallets 110x110 cm (of up to 1 500 kg each) in trucks	Min. 20 000 kg
In Big Bags of 400 – 1250 kg on pallets 110x110 cm in trucks	8 800 – 25 000 kg
In Big Bags of 400 – 1250 kg on export pallets 110x110 cm in trucks	8 400 – 25 000 kg

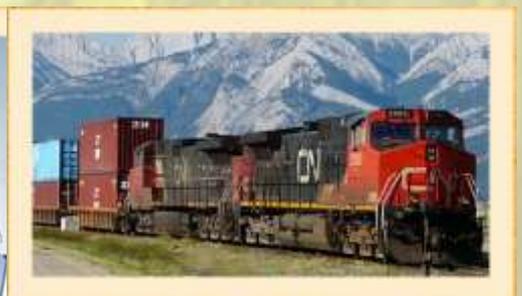
For crushed malt, the malt quantity per 80x120 cm pallet is max. 500 kg, per 110x110 cm pallet – max. 800 kg.

Malt packaging solutions for sea and intercontinental deliveries	Quantity per 20 feet container	Quantity per 40 feet container
Bulk in liner bags in container	Up to 17 000 kg	Up to 26 000 kg
In 25 kg bags loose in container	Up to 17 000 kg	Up to 26 000 kg
In 50 kg bags loose in container	Up to 17 000 kg	Up to 26 000 kg
In 25 kg bags on export pallets 110x110 cm (of up to 1 500 kg each) in container	Min. 10 000 kg	Min. 20 000 kg
In Big Bags of 400 – 1250 kg on export pallets 110x110 cm in container	4 000 – 12 500 kg	8 000 – 25 000 kg

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

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

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





We expand to help you succeed!

The best malt ever as quickly as possible!

Optimal packaging and logistics solutions are guaranteed by **Castle Malting®** at each delivery, and a new 5 000 sqm distribution centre enables us to provide even better services to all our customers.



A new packaging line makes it possible to prepare and load on pallets 600 bags of malt per hour. In addition to that, a huge storage area of 10 metre high racks allows for the systematic preparation of full pallets and storing of 1500 pallets of the most demanded malt types.

Upon the receipt of an order, only the mixed pallets – the pallets with several types of malt – will have to be assembled. This reduces to minimum the time necessary for preparing an order for dispatch.

The expedition area permits to prepare up to 40 orders which will be ready for loading within 24 hours.

Thus, **Castle Malting®** is now able to ship all its malts on pallets of 50 kg to 1500 kg, always remaining true to the principle of a 100% traceability of its production.

The facility offers an easy access to the trucks and its parking area is able to accommodate around twenty vehicles, which allows for a maximum fluidity of the operations. It is situated at 1 km from the motorway and in close proximity to Europe's main roads.

Via numerous investments, Castle Malting® remains true to the objective it set itself from the very beginning of its existence, working incessantly on meeting the requirements of its customers and always justifying its motto:

“Malt for every brewer, as quickly as possible!”





Everything you need for your beer

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



NEW!

Safspirit Malt, Safspirit Grain, Safspirit American Whiskey, Safspirit Fruit, Safwhisky M-1, and Safdistil C-70 yeast for distilling!

	Rehydration Temperature [°C]	Fermentation Temperature [°C]	Recommended Quantity [g/hl]
Safale	24-30	15-24	50-80 g/hl
Saflager	20-26	12-15 <11	80-120 g/hl 200-300 g/hl
Safbrew	24-30	15-24	50-80 g/hl (2.5-5.0 g/hl for refermentation in bottle)

Yeast can be ordered together with malt at no additional transport costs!





A full range of beer ingredients!

Castle Malting® offers more than 100 varieties of hops, in cones and pellets, from all over the world.

Order hops together with malt at special prices and no additional transport costs!



Hops in cones

Hops in pellets T 90

HOPS AVAILABLE AT CASTLE MALTING®

UK	USA	GERMANY	AUSTRALIA
Admiral	Ahtanum	Brewers Gold	Galaxy
Beata	Amarillo	Herkules	Pride of Ringwood
Boadicea	Apollo	Hersbrucker (Hallertau)	Ella (formerly Stella)
Bramling Cross	Bravo	Magnum	Summer
Challenger	Bullion	Mittlefruh (Hallertau)	
East Kent Goldings	Calypso	Northern Brewer	POLAND
Endeavour	Cascade	Perle	Lubelski
First Gold	Centennial	Select Spalt	Marynka
Fuggles	Chinook	Tettnang	
Goldings	Citra	Tradition	
Northdown	Cluster		ORGANIC HOPS
Phoenix	Columbus (Tomahawk, Zeus)	THE CZECH REPUBLIC	Cascade (NZ, BE)
Pilgrim	Crystal	Premiant	Challenger (BE)
Pilot	Delta	Saaz	First Gold (UK)
Pioneer	El Dorado	Sladek	Fuggles (UK, BE)
Progress	Galena		Golding (BE)
Sovereign	Liberty	NEW ZEALAND	Hall. Tradition (DE)
Target	Millenium	Cascade	Hersbrucker (DE)
WGV	Mount Hood	Dr Rudi (Super Alpha)	Motueka (NZ)
	Newport	Green Bullet	Nelson Sauvín (NZ)
FRANCE	Nugget	Kohatu	Opal (DE)
Aramis	Palisade	Motueka	Pacific Gem (NZ)
Strisselspalt	Santiam	Nelson Sauvín	Perle (DE)
	Simcoe	Pacific Gem	Rakau (NZ)
SLOVENIA	Sonnet	Pacific Jade	Saphir (DE)
Atlas	Sorachi Ace	Pacifica	Smaragd (DE)
Aurora (Super Styrian)	Sterling	Rakau	Sovereign (UK)
Bobek	Summit	Riwaka	Spalter Select (DE)
Celeia	Vanguard	Southern Cross	Wakatu (Hall. Aroma) (NZ)
Magnum	Warrior	Wai-iti	
Savinski Styrian Golding	Willamette	Wakatu (Hallertau Aroma)	



Other hop varieties are also at your disposal, just ask us for what you need!



For a more creative brewing!

*"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 that can really change the flavor of your beers. 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
 coriander powder

 bitter orange peels chopped
 bitter orange peels 1/4
 bitter orange peels powder

 sweet orange peels chopped
 sweet orange peels ribbons
 sweet orange peels powder

 liquorice sweet root chopped
 liquorice sweet root powder
 liquorice sweet root extract
 pastilles
 liquorice sweet root extract sticks
 liquorice sweet root extract blocs

 graines of paradise

 ginger root chopped
 ginger root powder

 jasmin flower

star anise (whole)
 star anise chopped
 star anise powder
 anise pimpella
 anise pimpella powder

 cinnamon powder

 cumin seed
 juniper berries
 cardamon green fruit
 clove
 red sorrel flower

 red moss

 Irish moss
 heather flower
 elecampane
 lemon verbena leaf
 vanilla pods
 angelica root
 sweet woodruff
 matricaria
 lemon peel



Other **spices** are also at your disposal,
just ask us for what you need!





The sweet taste of your success!

To enhance the smoothness of your beers,
to add more strength and new aromas,
Castle Malting® offers you another speciality 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.



CANDY SUGARS	PACKAGING
White candy sugar in pieces	25 kg bag
Dark candy sugar in pieces	25 kg bag
Cassonade light	25 kg bag / 10 kg bag
Cassonade dark	25 kg bag / 10 kg bag
Cassonade extra dark	25 kg bag / 10 kg bag
Candimic 73% light	25 kg can / 1000 kg container
Candimic 73% dark	25 kg can / 1000 kg container
Candimic 78% dark	25 kg can / 1000 kg container
ORGANIC SUGAR	PACKAGING
Organic cane sugar granulated	25 kg bag
CARAMEL COLOURS	PACKAGING
Burnt Syrup BS 5000	25 kg can / 1000 kg container
Caramel P32 (E150c)	25 kg can / 1000 kg container
GLUCOSE SYRUPS	PACKAGING
Belgogluc HM 70/75%	25 kg can / 1000 kg container
Maltodextrine 1912	25 kg bag
FRUCTOSE	PACKAGING
Fructose syrup F85/75%	25 kg can / 1000 kg container
Crystalline fructose	25 kg bag
INVERT SUGAR	PACKAGING
Liquid Trisuc 73%	25 kg can / 1000 kg container





Comprehensive brewers services!

Castle Malting® is happy to place at your disposal the following facilities:

- **A modern microbrewery** – to create and test new beer recipes profiting from the assistance of our brewing experts
- **A state-of-the-art laboratory** – to carry out the analysis of your beers assisted by our experts
- **Castle Brewing Academy** – to learn more about the secrets behind the fabulous Belgian Beers





The easiest way to order your favourite malt

Castle Malting® is happy to present



the most complete application on brewing and malting available for Apple iOS and Android.

With BrewMalt® you can learn everything about brewing and malting, as well as order all you need for brewing or distilling.

Select and order the finest brewing ingredients and other products via the BrewShop section.

View all the documents related to your orders (malt analyses, invoices, certificates, full deliveries lists) in the Services section.

Through the new BrewWorld section you will be even closer to the brewing and malting industries by receiving the latest news, market prices and industry events information. Besides, you will become even more brew-conscious by getting access to beer recipes, brewing tips and calculators, brewing glossary, beer history etc.

We guarantee you the best customer experience in the industry. Enjoy!

The image displays the BrewMalt application interface on a tablet and a smartphone. The tablet screen shows the 'Beer Recipes' section with a search bar and a list of recipes, including Belgian Blonde Beer, Belgian Wheat Beer, and various Blond Beers. The smartphone screen shows a product page for 'CHATEAU SPECIAL B&B' with a 'SPECIFICATION' button and 'Add to price request' and 'Add to order' buttons. A glass of beer is positioned in front of the devices. At the bottom, there are logos for 'Available on the Android Market' and 'Available on the App Store'.





When quality matters.

Analyses at our laboratory

Analysis	Method	Analysis	Method
M A L T			
Malt Moisture	EBC 4.2	Fine-grind extract : humid malt; dry malt	EBC 4.5.1
Coarse-grind extract : Humid malt; Dry malt	EBC 4.5.2	Fine/Coarse difference	EBC 4.5.2
Coloration (Visual)	EBC 4.7.2	Colour KZ	Bios 1972 – n°3 p.129
Moisture of coloured malts	EBC 5.4	Extract – coloured malts	EBC 5.5
Coloration of coloured malts	EBC 5.6	Calibration: 2.8 mm; 2.5 mm; 2.2 mm Siftings; dust	
Total protein content	EBC 4.3.1 (KJELDAHL)	Soluble proteins content	EBC 4.9.1
Kolbach Index	EBC 4.9.1	pH of wort	EBC 8.17
Wort viscosity	EBC 4.8	Beta-glucans	EBC 8.13.2
Malt friability	EBC 4.15	Whole grains	EBC 4.15
Free amino nitrogen in malt (FAN)	EBC 4.10 (continuous flow)	Diastatic power: Humid malt; dry malt	EBC 4.12 (continuous flow)
Mash odour	EBC 4.5.1	Saccharification rate	EBC 4.5.1
Filtration rate	EBC 4.5.1	Hartong Index 45°C	De Clerck, 2ed., Vol II
Carlsberg test (Gushing test)	Mebak R 4.21.2 / 2006	Mycotoxins; Aflatoxins; DON; ...	Spectrometry
Attenuation limit	EBC 8.6	Homogeneity and modification (Calcofluor Method)	EBC 4.14
Turbidity	Turbidimeter EBC	α-amylase	EBC 4.13 (continuous flow)
Identification and quantification of aroma components in malt	Gas chromatography	Instantaneous measurement of malt colour	Spectral analysis

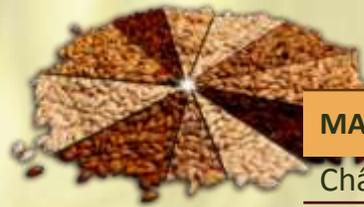
Analysis	Method	Analysis	Method
B A R L E Y			
Total protein content	EBC 3.3.1 / IR	Moisture	EBC 4.2
Mycotoxins; Aflatoxins; DON , ...	Spectrometry	Calibration: 2.8 mm; 2.5 mm; 2.2 mm Siftings; dust	
Germination	Aubry method	Water sensitivity	Aubry method
Productivity forecast		Weight of 1000 grains	EBC 1.4.1
Micro malting		Odour	
		Visual aspect	

Analysis	Method	Analysis	Method
W A T E R			
Physico-chemical parameters			
Total aluminium	ISO 11885	Free chlorine	ISO 7393
Ammoniacal nitrogen	Enzymatic method	Total iron content	ISO 11885
Nitrites dissolved	EN ISO 10304-2	pH	ISO 10523
Odour		COD	Internal method (spectrometry)
Savour		Suspended matters	Internal method



Belgian Wheat Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	18 – 20 kg
Château Wheat Blanc	5 kg

HOPS

Magnum	80 g
Styrian Golding	80 g

YEAST

Safbrew WB-06	50 - 80 g
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SPICES

Bitter orange peel	10 g
Cumin	2 g
Coriander	1 g

Mashing Temperature



Original gravity: 11 – 12°Plato

Alcohol: 5 – 5.5%

Colour: 10 - 12 EBC

Bitterness: 25 - 30 IBU

Description

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



Step 1: Mashing

- Mash in 80 litres of water (45°C)
- Rest at 62°C for 60 minutes
- Rest at 70°C for 20 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 1 hour 30 minutes
- The volume of wort declines by 8 - 10%
- After 15 minutes add Magnum
- After 85 minutes add Styrian Golding, spices, and sugar, if necessary

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, cool down to 12°C during 24 hours.

Step 4: Lagering: Remove the yeast, mature during at least 2 weeks at 7°C

This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

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



Strong Belgian Blond Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	30 – 32 kg
Château Pale Ale	1.5 kg

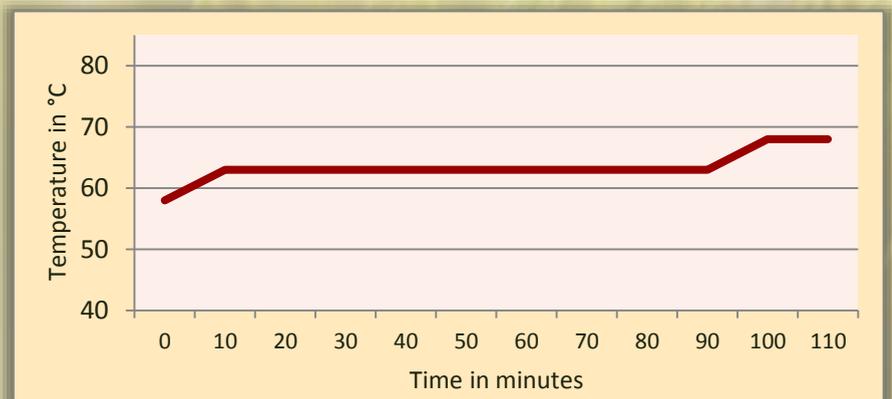
HOPS

Saaz	100 g
Hersbrucker	50 g

YEAST

Safbrew T-58	70 g
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Mashing temperature



Original gravity: 16 - 17° Plato

Alcohol: 9%

Colour: 8 - 12 EBC

Bitterness: 25 - 30 EBU

Description

A strong, slow-drinking beer with a nice character, exquisite aroma and a sublime taste.



Step 1: Mashing

- Mash in 75 litres of water (58°C)
- Rest at 63°C for 80 minutes
- Rest at 68°C for 15 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 76°C

Step 3: Boiling

- Duration: 1 hour
- After 15 minutes add Saaz
- After 55 minutes add Hersbrucker
- Remove the trub

Step 4: Cooling

Step 5: Fermentation at 25 - 28 °C

Step 6: Lagering: 2 days at 12°C, then 2 weeks at 0-1°C

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Belgian March Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	12 kg
Château Cara Ruby®	10 kg
Château Biscuit®	2 kg

HOPS

Saaz	25 g
Magnum	50 g

YEAST

Safbrew S-33	50 - 80 g
Safbrew F-2 (second fermentation)	4 g

Mashing Temperature



Original gravity: 14° Pl

Alcohol: 5.5 – 6 %

Colour: 35 - 40 EBC

Bitterness: 15 - 20 IBU

Description

A strong, slow-drinking beer with a nice character, exquisite aroma and a sublime taste.



Step 1: Mashing

- Mash in 80 litres of water (45°C)
- Rest at 63°C for 60 minutes
- Raise the temperature to 72°C, rest for 15 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain by 35 litres of water (75°C)

Step 3: Boiling

- Duration: 2.10 hours
- After 15 minutes add Saaz
- After 105 minutes add Magnum and sugar, if necessary
- Remove the trub

Step 4: Cooling

Step 5: Fermentation at 20 - 25°C (7 days)

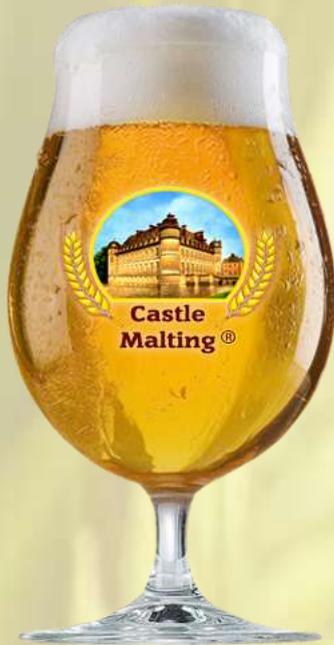
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Belgian Blond Rye Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	22 kg
Château Wheat Blanc	3 kg
Château Rye	6 kg

HOPS*

Perle or Admiral	70 %
Cascade	18 %
Amarillo	4.5 %
Saaz	7.5 %

* The exact quantity of hops will depend on the desired bitterness

YEAST

Safbrew BE-256	60 g
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Original gravity: 18 - 19° Plato

Alcohol: 8,5%

Colour: 8 - 12 EBC

Bitterness: 25 - 29 EBU

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 pull through.



Mashing temperature



Step 1: Mashing

- Mash in 100 litres of water (63°C)
- Rest at 63°C for 80 minutes
- Rest at 72°C for 20 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- After 10 minutes add the first hop (Perle or Admiral)
- After 85 minutes add the second hop (Cascade, Amarillo)

Step 3: Whirlpool: add the remaining hops at the beginning of the stage

Step 4: Fermentation at 27 °C

Step 5: Lagering: 2 days at 12°C, then 3 weeks at 0-1°C

Step 6: Clarify the beer 4 days before bottling

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Belgian Amber Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	15 kg
Château Munich Light®	7.5 kg
Château Abbey® or Château Cara Ruby®	2.5 kg

HOPS

Saaz	75 g
Hallertau Mittelfruh	25 g

YEAST

Safbrew S - 33	50 - 80 g
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Original gravity: 14 – 16°Plato

Alcohol: 6 - 7%

Colour: 10 - 15 EBC

Bitterness: 18 - 22 IBU

Description

Due to the combination of Château Munich Light® and Château Abbey® malts, this special beer is characterized by a rich warmth typical of wine and a unique freshness typical of beer.



Mashing Temperature



Step 1: Mashing

- Mash in at 65°C and rest for 60 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

Duration: 1 hour 30 minutes

The volume of wort declines by 8 - 10%

-After 15 minutes add half of the hops

-After 85 minutes add the rest of the hops and sugar, if necessary

***Spices option:** Coriander (1 g/hl) and grains of paradise (1.5 g/hl) or liquorice (0.5 g/hl)

****Sugar option:** White candy sugar (0.5 kg/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, cool down to 12°C during 24 hours

Step 4: Lagering: Remove the yeast, mature during at least 2 weeks at 4°C



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

Belgian Dark Abbey Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	9 kg
Château Pale Ale	9 kg
Château Cara Blond®	5.5 kg
Château Crystal®	4 kg
Château Chocolat	0.5 kg

HOPS

Tradition	50 g/hl
Tettnang	25 g/hl

YEAST

Safbrew T-58	50-80 g / hl
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Mashing Temperature



Original gravity: 13 - 14° Plato

Alcohol: 8.5 - 9 %

Colour: 55 - 65 EBC

Bitterness: 25 - 30 IBU

Description

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



Step 1: Mashing

- Mash in at 65°C and rest for 60 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 1 hour 30 minutes
The volume of wort declines by 8 - 10%
- After 15 minutes add Tradition
 - After 85 minutes add Tettnanger and sugar, if necessary
- ***Spices option:** Coriander (1 g/hl) and cinnamon (4 g/hl)
****Sugar option:** Dark candy sugar (0.5 kg/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, cool down to 12°C during 24 hours

Step 4: Lagering: Remove the yeast, mature during at least 2 weeks at 4°C

This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

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



Belgian Red Pure Malt Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	10.8 kg
Château Melano	4.5 kg
Château Munich	1.8 kg
Château Cara Gold®	0.9 kg

HOPS

Saaz	100 g
Hallertau Mittelfruh	50 g

YEAST

Safale US-05	50 - 80 g
Refermentation	2.5 - 5 g

Original gravity: 13.5° Plato

Alcohol: 6.5%

Colour: 60 EBC

Bitterness: 22 - 27 EBU

Description

A bit sweet, with a lightly hopped tea-like flavour. Well-rounded and balanced flavors and a pleasant toasted malt character. A drying finish is common.



Mashing Temperature



Step 1: Mashing

- Mash in at 62°C and rest for 50 minutes
- Raise the temperature to 72°C, rest for 20 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

- Duration: 1 hour 30 minutes
The volume of wort declines by 6 - 10%
- After 15 minutes add Saaz
 - After 80 minutes add Hallertau Mittelfruh and sugar, if necessary
- ***Sugar option:** Soft light brown sugar (0.5 kg/hl)

Step 3: Fermentation

Start at 20°C, raise the temperature to 22°C, cool down to 12°C during 24 hours

Step 4: Lagering: Remove the yeast, mature during at least 2 weeks at 4°C

This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

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Belgian-style IPA

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	15 kg
Château Munich Light®	7.5 kg
Château Abbey®	2 kg



HOPS

Fuggles	250 g
East Kent Goldings	200 g
Willamette	200 g



YEAST

Safale S - 04	50 - 80 g
Safale S - 04 (second fermentation)	2.5 - 5 g

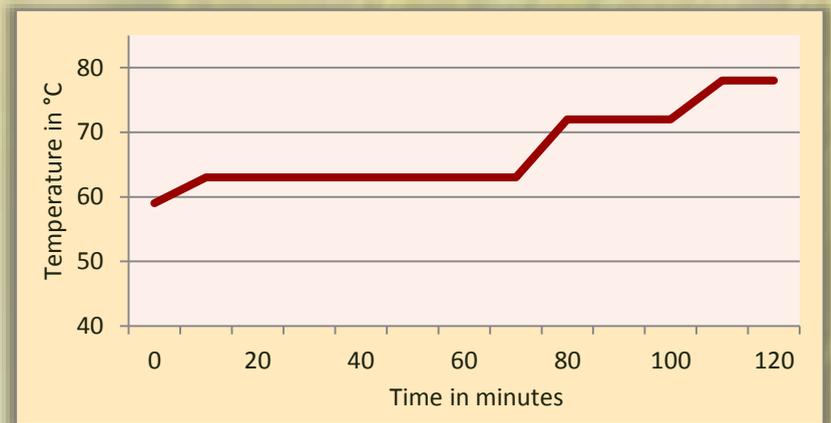
Original gravity: 14 – 16°Plato

Alcohol: 6 - 7%

Colour: 10 - 15 EBC

Bitterness: 38 IBU

Mashing Temperature



Description

The perfect answer for enthusiasts who want hoppy IPA character combined with the complex, fruity, spicy character of Belgian Strong Pale Ales.



Step 1: Mashing

- Mash in 70 litres of water at 59°C and gradually raise the temperature to 63°C
- Rest at 63°C for 60 minutes
- Rest at 72°C for 15 minutes
- Rest at 78°C for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain with water at 75°C

Step 3: Boiling

Duration: 90 minutes
The volume of wort declines by 8 - 10%
Counting from the start of boiling, after 5 minutes add Fuggles, after 80 minutes add East Kent Goldings, after 85 minutes add Willamette

Step 4: Fermentation

Fermentation at 23°C

Step 5: Lagering: minimum 3 weeks at 4°C

This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

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



Belgian Brown Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	16 kg
Château Munich Light®	10 kg
Château Cara Ruby®	4 kg
Château Crystal®	1 kg
Château Chocolat	1 kg

HOPS

Magnum	50 g
Perle	25 g

YEAST

Safbrew T-58	50-80 g
Safbrew T-58 (second fermentation)	2.5 - 5 g

SUGAR

Brown candy sugar	0.5 kg
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Original gravity: 17 - 18° Plato

Alcohol: 7 - 8%

Colour: +/-50 EBC

Bitterness: 15 - 20 IBU

Description

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



Mashing Temperature



Step 1: Mashing

- Mash in at 62°C and rest for 55 minutes
- Rest at 72°C for 10 minutes
- Rest at 78°C for 2 minutes

Step 2: Boiling

- Duration: 1 hour 30 minutes
The volume of wort declines by 8 - 10%
- After 15 minutes add Magnum
 - After 85 minutes add Perle and sugar

Step 3: Cooling

Step 4: Fermentation at 22°C

This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

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Belgian Stout

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	19.2 kg
Château Cara Gold®	1.5 kg
Château Chocolat	2.5 kg
Château Black	2.5 kg
Château Special B®	0.3 kg

HOPS

Saaz pellets T90	520 g
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YEAST

Safbrew S-33	70 g
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Original gravity: 15° Pl

Alcohol: 6.5 %

Colour: 65 EBC

Bitterness: 28 IBU

Description

This Belgian-style stout has big roast flavors reminiscent of chocolate and coffee layered on top of the slightly tart dark fruits that Belgian yeasts can produce in spades. In short, it's delicious.



Mashing Temperature



Step 1: Mashing

- Mash in 80 litres of water at 62°C, adjust the pH of the mash to 5.4 during 1 hour and 10 minutes
- Raise the temperature to 72°C and rest for 10 minutes
- Raise the temperature to 78°C, rest for 2 minutes

Step 2: Boiling

Duration: 70 min

- Add 420g of Saaz hop at the beginning of boiling
- Add 100g of Saaz hop 10 minutes before the end of boiling

Step 3: Cooling down to 24 °C

Step 4: Fermentation at 25°C (6 - 7 days)

This recipe is provided by Castle Malting®. Final beer parameters may differ from above, as some modifications of the recipe may be required to meet the specific characteristics of ingredients used and the specific technological conditions of the brewery.

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Belgian Christmas Beer

Beer Recipe



INGREDIENTS / HL

MALT

Château Pilsen 2RS	20 kg
Château Munich	10 kg
Château Crystal®	5 kg
Château Café Light®	5 kg

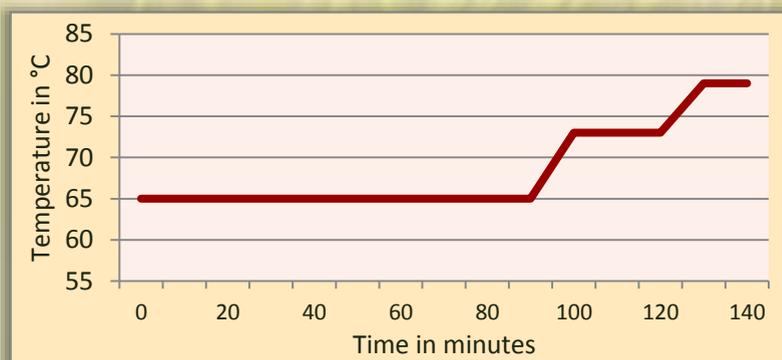
HOPS

Admiral	75 g
Brewers Gold	75 g

YEAST

Safbrew T-58	50 - 80 g
Safbrew T-58 (second fermentation)	2.5 - 5 g

Mashing Temperature



Original gravity: 19 - 20° Pl

Alcohol: 8.5 - 9%

Colour: 55 - 65 EBC

Bitterness: 25 - 30 IBU

Description

Belgian Christmas Beer with a rich creamy head, slightly spicy flavour and a pleasant aroma.



Step 1: Mashing

- Mash in 75 litres of water (65°C)
- Rest at 65°C for 90 minutes
- Raise the temperature to 73°C, rest for 20 minutes
- Raise the temperature to 79°C, rest for 2 minutes

Step 2: Filtration

Separate the wort from the spent grain by 35 litres of water (78°C)

Step 3: Boiling

- Duration: 2.5 hours
- After 15 minutes add Admiral
 - After 105 minutes add Brewers Gold and sugar, if necessary
 - Remove the trub

Step 4: Cooling

Step 5: Fermentation at 20 - 25°C (7 days)

This recipe is provided by Castle Malting®. A successful result cannot be guaranteed. Some modifications may be required to meet the specific characteristics of ingredients and the specific technological conditions of the brewery.

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You are always welcome to our microbrewery where you can taste true Belgian beer brewed from
our malts
as well as test our malts in your beer recipes.



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Dubbel



Lambic



Kriek



Christmas



Amber Ales

Champagne beers



Brown Ales



Faro



Tripel



Belgian Malts