



Belgian Malts that Make Your Beer So Special

SPECIFICATION

CHÂTEAU VIENNA Crop year 2013

Parameter	Unit	Min	Max
Moisture	%		4.5
Extract (dry basis)	%	80.0	
Extract difference fine-coarse	%	1.5	2.5
Wort color	EBC(Lov.)	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		1.65
Friability	%	80.0	
Glassiness (whole grains)	%		2.5
Saccharification	Minutes		Normal

Features

Belgian Vienna base malt. Lightly kilned at up to 85-90°C with shorter "cure" duration.

Characteristics

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.

Usage

All beer styles, Vienna lager. To enhance colour and aroma of light beers. Up to 100% of the mix.

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 18 - 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

Headquarters: Chemin du Couloury 1, 4800 Lambermont, Belgium
Malting Plant: Rue de Mons 94, 7970 Beloeil, Belgium
Tel.: + 32 (0) 87 662095; Fax: +32 (0) 87 352234; info@castlemalting.com; www.castlemalting.com
Registered Tournai 79754; VAT: BE.455013439; IBAN: BE11 3700 9054 5648; BIC. BBRUBEBB