



*The full range
of Belgian malts*

Pilsen

Organic

Caramelised

Roasted

Speciality malts

made from barley, wheat & rye



Mouterij Dingemans™

The experience of generations

The Dingemans family has been producing an extensive range of basic ingredients for the demanding Belgian and European brewer ever since 1875.

We still benefit today, as our ancestors did in the past, from the central geographical position of our malting house in the middle of the best barley growing region, with France, Holland, England Germany and Denmark on our doorstep.

In our kiln we make Pilsen malt, Ale, Munich, Amber and Aroma malt. In our roasting facility we caramelize barley and roast barley & wheat and their malts.

Our malt is used not only in Pilsen beer, but also in Trappist, Ale, White and Abbey beers. It is also an ingredient in the bakery industry.

We owe it to ourselves, our employees, our customers, our experience and our long history to keep up our outstanding quality.



At Dingemans, we have malting in our blood.



We combine modern techniques with a traditional concern for quality and service.



Classic Saladin boxes with turner-stripper guarantee uniform germination.



Mouterij Dingemans™

The richness of Belgian malt tradition

NAME	COLOUR		PRODUCTION FLOW
	EBC	°L	

kilned malts



pilsen MD	3	1,6
pale ale 9 MD	9	3,8
munich 15 MD	15	6
amber/aromatic® MD	50	19
aroma 100 MD	100	38
aroma 150 MD	150	57
wheat MD	3,5	1,8
rye MD	7	3,2

A special steeping and germinating program combined with higher kilning temperature determines the final aroma and coloration.

caramelized malts



cara 20 MD	10-20	4,2-8
cara 50 MD	50	19
cara 100 MD	100	38
cara 120 MD	120	46
cara 200 MD	200	76
special B® MD	300-350	115-135

A special germination program prepares the green malt for liquefaction and caramelisation in a roasting drum.

roasted products made from wheat, wheat malt, barley, barley malt, etc.



biscuit® 50 MD	50-70	19-27
mroost 900 MD	900	340
mroost 1400 MD	1400	530
mroost wheat MD	30	12
pealed roasted barley MD	1200	453

Roasting is carried out at high temperature (depending on the target coloration) in a roasting drum. The products are made entirely according to the client's specification, with coloration between 20 to 1400 EBC (8-530 Lovibond).

organic malts



organic pilsen MD	3	1,6
organic pale ale MD	9	3,8
organic munich MD	15	6
organic cara MD	100-150	38-57
organic biscuit® MD	50-70	19-27
organic mroost 1400 MD	1200-1500	453-561

Innovation and quality control

We are important players on the “speciality malts” market. Our drums are fully automatic, ensuring homogeneous saccharification and caramelisation of each batch.



One of our roasting drums.



Each batch is analysed in our laboratory before being finally stored, to make uniform quality absolutely certain.

Close to your concern

Our malting house is situated within one kilometre of the port of Antwerp. This not only minimises transshipment but also gives us easy access to the whole of north-western Europe. As a result, we are able to serve you without delay and with minimal costs.

We can dispatch our malts on fully automated bagging line by truck, train, or ship in bulk or in any kind of bag.



The nearby port of Antwerp & Brussels airport



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