



Belgisk Malt gør Din el Helt Speciel

SPECIFIKATION

CHÂTEAU SPECIAL Belgium® Afgørdeår 2022

Parameter	Enhed	Min	Max
Fugtighed	%		6.0
Ekstrakt (tør basis)	%	77.0	
Urtfarve	EBC(Lov.)	260.0 (98.1)	320.0 (120.6)

Notat

Château Special B® became Château Special Belgium® Château Special B® is a historic type of malt that has its origins in Belgium and stands behind a wide range of famous Belgian beers. 'B' means Belgium and in order to define it, Castle Malting® has decided to opt for Château Special Belgium®. With a new name, but with the same unique flavour and aroma, Château Special Belgium® is a very special Belgian dark malt, produced by Castle Malting® using a specific double roasting process.

Egenskaber

Very special Belgian dark malt, obtained through specific double roasting process.

Karakteristika

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.

Usage

Abbey ales, dubbels, porters, brown ales, doppelbocks. Up to 10% of the mix.

Opbevaring & Holdbarhed

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.

Pakning

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.

100% sikkerhed for, at malten kan spores – fra bygmarken og til malten bliver leveret til dit bryggeri!
Fuldstændigt fravær af nogen form for genmodificerede organismer i alle vores malttyper, som det er defineret i Europa-Parlamentets og Rådets forordning (EF) nr. 1829/2003, hvilket betyder, at alle vores malttyper er garanteret fri for GMO;
Traditionel produktionsproces fra 9 til 10 dage – en solid garanti for en høj modificering af kornet og malt i virkelig topkvalitet!
Er i fuld overensstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoenanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Safety Management system;
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

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