



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU CHIT BARLEY NATURE MALT FLAKES®

Afgrødeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		11.0
Ekstrakt (tør basis)	%	77.0	
Urtfarve	EBC(Lov.)	3 (1.7)	7 (3.2)
Total protein	%		11.5

Egenskaber

Lightly kilned type of malt produced from steeped organic barley that has been germinating for a very short period of time.

Karakteristika

Chit Barley Malt Flakes Nature 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 organic beer and is used primarily in organic stouts. This malt improves head formation and stability.

Usage

Any organic beer type. Up to 30% of the mash bill.

Opbevaring & Holdbarhed

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 12 months from the date of manufacture. Improperly stored malts can lose freshness and flavor.

Pakning

20kg bags

CERTISYS Certification body: CERTISYS Av.de l'Esclime, 85 Schermlaan, B-1150 Brussels, Belgium, www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malerie du Château), duly authorized, as confirmed by the CERTISYS certificate at your disposal. CERTIFIED BY BE BIO 01.

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;

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium
Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB