



Belgian Malts that Make Your Beer So Special

麦芽规格

CH□TEAU DISTILLING NATURE (蒸馏酒麦芽)
收获年份 2019

项目	单位	Min	Max
水份含量	%	□	4.5
可溶性浸出物 (0.7 mm)	%	76.0	□
可溶性浸出物 (0.2 mm)	%	80.0	□
粗细粉差	%	□	2.0
麦芽色度	EBC (Lov.)	2.5 (1.5)	4.0 (2.1)
可溶性氮比率	%	35.0	40.0
可溶性氮(干麦芽)	%	0.5	0.6
总氮(干麦芽)	%	1.40	1.65
脆度	%	85.0	□
NDMA	ppb	□	2.0
一致性	%	98.0	□
发酵提取物	%	87.0	□
估计烈酒产量 (PSY)	l/t	406.0	□
糖化力	°lOB	63.0	□

特性

Two row spring malting organic barley is selected for the production of our Ch□teau Distilling malt. Barley is steeped to 44 - 46% moisture, slightly higher than normally required for Organic Pilsen lager style malts. Germination temperatures are controlled between 12° C - 16° C for a period of five days. Kiln cycles start at 50° - 60° C rising to 70° - 75° C.

特征

This is a premium Distilling Organic malt produced especially for the distilling industry. It is used for the production of quality grain organic whisky. Ch□teau Distilling Nature malt promotes high fermentability, adequate enzyme potential and soluble nitrogen (protein) levels. Our Ch□teau Distilling Nature malt is gently kilned to preserve enzymes and maximise fermentability.

Usage

Any type of organic whisky, real Scotch whisky. Up to 100% of the mix.

贮藏& 保存期限

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 24 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.

包装

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400-1 250kg) All types of packaging - in 20' or 40' containers for export

重要

我们所有的麦芽产品从大麦种植，到制麦过程的各项工序，直至产品的运输交付，全程符合欧洲委员会认可的欧洲法令EC 178-2002，可做到100%追溯。

我们所有的麦芽产品遵循传统制麦工艺， 9天以上的制麦工艺赋予麦芽卓越的品质保障。

我们所有的麦芽不含有任何2001/18/EC定义的转基因成分， 确保我们全部的麦芽均为转基因产品。

麦芽的制造过程严格遵守国际认可的HACCP(危害分析关键控制点) 体系和ISO 22000 食品安全管理体系。

我们所有的麦芽符合欧盟和国际规定的最大允许残留农药限量、除草剂限量、杀菌剂限量、杀虫剂限量， 以及霉菌毒素和亚硝胺的残留限量。

我们所有的麦芽的运输仅采用已通过GMP认证的运输方。

您可以通过访问我们的网站www.castlemalting.com来直接查看和打印您所购买的麦芽的检测分析报告。

Headquarter: 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