



Belgian Malts that Make Your Beer So Special

麦芽规格

CH☐TEAU BLACK OF BLACK NATURE☐ (黑麦芽)
收获年份 2019

项目	单位	Min	Max
水份含量	%	☐	4.5
浸出物(干态)	%	72.0	☐
麦芽色度	EBC (Lov.)	650 (244.3)	950 (356.8)

特性

Unique organic roasted malt. Torrefied at up to 225° C.

特征

This very special organic roasted malt offers a great advantage: Ch☐teau Black Of Black Nature gives the beer the flavour and aroma typical of the traditional Black malt without intensifying the beer's colour. Imparts well-balanced and agreeable roasted notes to the finished beer. Now you can brew an amber-coloured beer with a more pronounced roasted character, which had not been possible until Castle Malting☐ created its unique technology for producing Ch☐teau Black Of Black Nature.

Usage

From amber to very coloured organic beers, Stouts and Porters. Recommended max. proportion: 5% of the mix.

贮藏& 保存期限

Malt should be stored in a clean, cool (< 22 ° C) and dry (< 35 RH %) area. 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.

包装

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400-1 250kg)

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。

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