



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU MARIS OTTER MALT Afgørdeår 2023

Parameter	Enhed	Min	Max
Fugtighed	%		4.0
Ekstrakt (tør basis)	%	81.0	
Urtfarve	EBC(Lov.)	5.0 (2.4)	7.0 (3.2)
Total protein	%		10
Kolbach-indeks	%	38	45
Beta-glukaner	mg/l		150
Diastatisk aktivitet	WK	215	
Sprødhed	%	85	

Egenskaber

Château Maris Otter is produced from the British variety, Maris Otter. This variety quickly became popular among English brewers in the mid-1960s, giving shape and character to many English beer styles. Nowadays, it's commonly used as a base malt to produce beers all around the world.

Karakteristika

Château Maris Otter imparts a rich and robust malt character to the beer with a beautiful and light golden color. Used as a base malt, Château Maris Otter will help to produce a beer with great clarity and high drinkability with low foam formation, due to its low level of proteins, traditional in English beer styles.

Usage

Ales, English Ales, English Bitter, and Cask Ales. Up to 100% of the grain bill.

Opbevaring & Holdbarhed

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

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 (Risikoen analyse 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