



Belgian Malts that Make Your Beer So Special

麦芽规格

CH TEAU ROASTED BARLEY NATURE (城堡烘焙大麦)
收获年份 2023

项目	单位	Min	Max
水份含量	%		4
浸出物(干态)	%	65.0	
麦汁色度	EBC (Lov.)	1000 (375.6)	1400

特性

Raw roasted organic barley. Torrefied up to 230 °C. The length of roasting time determines the darkness of the grain.

特征

Ch teau Roasted Barley Nature is a highly roasted barley that imparts a burnt, grainy, coffee-like flavor to your beer. It has many characteristics of Ch teau Black Nature malt though it is far more complex. It actually has some starch that can be converted during the mash, thus impacting the specific gravity. Ch teau Roasted Barley will also lend to the sweetness to the beer. If compared to Ch teau Chocolat Nature and Ch teau Black Nature malt, organic roasted barley produces the lightest colored head. Imparts a deep red mahogany color to beer and very strong roasted flavor. Gives dryness to organic Porters and Stouts.

Usage

Organic Stouts, organic Porters, organic Nut Brown Ales and other organic dark beer styles

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 to use 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 – 1,400kg). All types of packaging – in 20' or 40' containers for export.



认证机构: CERTISYS 地址: Av. de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium 网址: www.castlemalting.com
我们提供的有机麦芽是由 Castle Malting (MalterieduCh teau) “城堡麦芽”公司生产, 且经过正式授权。如有需要, CERTISYS 的认证

BIO 01 认证)

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 1829/2003 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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