Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU CARA WHEAT BLOND NATURE (HVEDEMALT)*
Afgrødeår 2022

Parameter	Enhed	Min	Max
Fugtighed	%		8
Ekstrakt (tør basis)	%	78	
Urtfarve	EBC(Lov.)	10.0(4.3)	20.0(8.1)
Kalibrering: - afvist	%		1

Egenskaber

Light brown organic caramel wheat malt with malty odour and sweet malty taste.

Karakteristika

Enhances the peculiar taste of organic wheat beers. Château Cara Wheat Blond Nature malt is essential in making wheat organic beers, but is also used in barley malt-based organic beers (3–5%) like Brown Beers, Belgian Dubbel, thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability.

Usage

Organic wheat beers, white, light beers, beers with low or no alcohol. Recommended max. proportion: up to 30% of the mix

Opbevaring & Holdbarhed

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.

Pakning

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.

CERTISYS Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium, www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malterie 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 overenstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Satety Manegement 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)
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