



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU CARA CLAIR NATURE (CARAMALT) Afgørdeår 2019

Parameter	Enhed	Min	Max
Fugtighed	%		8,5
Ekstrakt (tør basis)	%	78	
Urtfarve	EBC(Lov.)		9 (3.94)
Total protein	%		11.7
pH			6.0

Egenskaber

The palest Belgian Caramel organic malt produced according to a special malting process.

Karakteristika

Château Cara Clair Nature is a type of Belgian caramel malt. Intensifies the beer's body and its smoothness, promotes head formation and retention. This malt also called Dextrin malt and is the most common body and foam enhancing natural agent that enhance head retention primarily thanks to their dextrans and other complex proteins. Creates soft biscuit notes in the beer aroma.

Usage

Organic Pilsner Lager, alcohol-reduced beer, light beer, Bock beer. Up to 30% of the mix.

Opbevaring & Holdbarhed

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.

Pakning

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.

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 maltyper, som det er defineret i EU-direktiv 2001/18/EC, hvilket betyder, at alle vores maltyper 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 (Risikoanalyse 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;

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