



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU VIENNA® (WIENERMALT 2RS) Afgørdeår 2018

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	80.0	
Ekstrakt forskel fin-grov	%	1.5	2.5
Urtfarve	EBC(Lov.)	4.0 (2.1)	7.0 (3.2)
Total protein	%		11.5
Opløseligt protein	%	3.5	4.3
Kolbach-indeks	%	37.0	45.0
Viskositet	cp		1.6
pH		5.6	6.0
Diastatisk aktivitet	WK		250
Sprødhed	%	80.0	
Glasagtigt	%		2.5
Filtrering			Normal
Forsukring	Minutes		15

Egenskaber

Belgian Vienna base malt. Lightly kilned at up to 85-90°C with shorter "cure" duration.

Karakteristika

Imparts a richer flavour of malt and grain than Pilsen malt and adds subtle aromas of caramel and toffee. Château Vienna malt is kilned at slightly higher temperatures than Pilsen Malt. As a result Château Vienna malt gives a deeper golden colour to the beer increasing at the same time its body and fullness. Due to the higher kilning temperature, the enzyme activity of Château Vienna malt is slightly lower than that of Pilsen Malt. Nevertheless, our Château Vienna malt has a sufficient enzymatic activity to be used in combination with large proportion of specialty malts.

Usage

All beer styles, Vienna lager. To enhance colour and aroma of light beers. Up to 100% 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 to use 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 - 1,400kg). 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 malttyper er garanteret fri for GMO;

Traditional 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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