



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU CHOCOLAT NATURE® Afgørdeår 2018

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	75.0	
Urtfarve	EBC(Lov.)	900 (338.1)	1100 (413.1)

Egenskaber

Organic Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached.

Karakteristika

Château Chocolat Nature malt is a highly roasted organic malt with a deep brown colour. This is where its name comes from. Château Chocolat Nature malt is used to adjust the colour of organic beer and imparts a nutty, toasted flavour. Château Chocolat Nature malt shares many of the characteristics of organic Black Malt but provides a less bitter flavour and is lighter than Black, because it is roasted during a slightly shorter period of time and the end temperatures are not so high.

Usage

Brown, strong, darker and black organic beers, such as porters, stouts and brown ales. Up to 7% 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 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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