Belgisk Malt gør Din øl Helt Speciel

# SPECIFIKATION

## CHÂTEAU CHIT BARLEY NATURE MALT FLAKES®
Afgrødeår 2023

| Parameter | Enhed | Min | Max |
|---|---|---|---|
| Fugtighed | % | | 11.0 |
| Ekstrakt (tør basis) | % | 77.0 | |
| Urtfarve | EBC(Lov.) | 3 (1.7) | 7 (3.2) |
| Total protein | % | | 11.5 |

### Egenskaber

Lightly kilned type of malt produced from steeped organic barley that has been germinating for a very short period of time.

### Karakteristika

Chit Barley Malt Flakes Nature retain many of the characteristics of raw barley and are used to improve foam stability and to balance malt with high solubility. Impart a rich dry-grainy flavor to organic beer and is used primarily in organic stouts. This malt improves head formation and stability.

### Usage

Any organic beer type. Up to 30% of the mash bill.

### 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 12 months from the date of manufacture. Improperly stored malts can lose freshness and flavor.

### Pakning

20kg bags

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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