



*Belgisk Malt gør Din el Helt Speciel*

## SPECIFIKATION

### CHÂTEAU CHIT WHEAT NATURE MALT FLAKES® Afgørdeår 2024

Parameter	Enhed	Min	Max
Fugtighed	%		6.0
Ekstrakt (tør basis)	%	75.0	
Urtfarve	EBC(Lov.)	3 (1.7)	6 (2.8)
Total protein	%		12.0

#### Egenskaber

Flattened grains of chit wheat malt - lightly kilned type of malt produced from steeped organic wheat that has been germinating for a very short period of time.

#### Karakteristika

Organic chit wheat malt flakes retain many of the characteristics of raw wheat and are used to improve foam stability and balance malt with high solubility. The flakes can be added directly into the mash.

#### Usage

Any type of organic beer. Up to 25% 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 12 months from the date of manufacture. Improperly stored malts can lose freshness and flavor.

#### Pakning

25kg bags

**CERTISYS** Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium, [www.certisys.eu](http://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 overensstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoanalyse af kritiske kontrolpunkter);  
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

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