



*Belgisk Malt gør Din el Helt Speciel*

## SPECIFIKATION

### CHÂTEAU DISTILLING NATURE Afgørdeår 2018

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Opløslig ekstrakt (0.7 mm)	%	76.0	
Opløslig ekstrakt (0.2 mm)	%	80.0	
Ekstrakt forskel fin-grov	%		2.0
Urtfarve	EBC(Lov.)	2.5 (1.5)	4.0 (2.1)
Andel opløselig kvælstof	%	35.0	40.0
Opløseligt kvælstof (tør malt)	%	0.5	0.6
Total kvælstof (tør malt)	%	1.40	1.65
Sprødhed	%	85.0	
NDMA	ppb		2.0
Homogenitet	%	98.0	
Gærbart ekstrakt	%	87.0	
Forudsiglig udbytte (PSY)	l/t	406.0	
DP	°IOB	63.0	

#### Egenskaber

Two row spring malting organic barley is selected for the production of our Château Distilling malt. Barley is steeped to 44 - 46% moisture, slightly higher than normally required for Organic Pilsen lager style malts. Germination temperatures are controlled between 12°C - 16°C for a period of five days. Kiln cycles start at 50° - 60°C rising to 70° - 75°C.

#### Karakteristika

This is a premium Distilling Organic malt produced especially for the distilling industry. It is used for the production of quality grain organic whisky. Château Distilling Nature malt promotes high fermentability, adequate enzyme potential and soluble nitrogen (protein) levels. Our Château Distilling Nature malt is gently kilned to preserve enzymes and maximise fermentability.

#### Usage

Any type of organic whisky, real Scotch whisky. Up to 100% 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 250kg) 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;  
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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