



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU BLACK OF BLACK NATURE® (SORTMALT) Afgørdeår 2018

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	72.0	
Urtfarve	EBC(Lov.)	650 (244.3)	950 (356.8)

Egenskaber

Unique organic roasted malt. Torrefied at up to 225°C.

Karakteristika

This very special organic roasted malt offers a great advantage: Château Black Of Black Nature gives the beer the flavour and aroma typical of the traditional Black malt without intensifying the beer's colour. Imparts well-balanced and agreeable roasted notes to the finished beer. Now you can brew an amber-coloured beer with a more pronounced roasted character, which had not been possible until Castle Malting® created its unique technology for producing Château Black Of Black Nature.

Usage

From amber to very coloured organic beers, Stouts and Porters. Recommended max. proportion: 5% 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 using 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 250kg)

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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