



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU RAW OAT Afgørdeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		14
Ekstrakt (tør basis)	%	80	
Urtfarve	EBC(Lov.)	4 (2.1)	7 (3.2)
Total protein	%		14

Egenskaber

This NON-malted cereal is to be used carefully as an adjunct that may provide many benefits.

Karakteristika

Raw oat will give to the beer a fuller body and a creamy silky mouthfeel, thanks to their high content of beta-glucans. Raw oat provides a lot of non-fermentable sugars in the wort resulting in high final gravity, and therefore in sweeter, smoother flavors in the beer. Raw oat is usually mashed separately before its addition to the main mash. However, it could also be used directly in combination with Château Pilsen 6-row to compensate for the viscosity the oats will impart and to bring more proteins contributing to head retention.

Usage

Any type of beer in which the combination of features mentioned above is desired. Hoppy session beers are an example. Up to 30% of the mix.

Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (<22°C) and dry (<35RH%) 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 - 1,400kg). 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 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 (Risikoenanalyse 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;

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium
Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB