



*Belgisk Malt gør Din el Helt Speciel*

## SPECIFIKATION

### OAT FLAKES Afgørdeår 2023

Parameter	Enhed	Min	Max
Fugtighed	%		13.0
Ekstrakt (tør basis)	%	69.5*	
Urtfarve	EBC(Lov.)	4.0	
Total protein	%	13.5*	

#### Notat

\* typical values

#### Egenskaber

Oat Flakes are a pre-gelatinized brewing adjunct produced from selected naked oat kernels submitted to the flaking process where the whole kernel is steamed and passed through heated rollers to open the starch structure within the kernel endosperm. Also, Oat Flakes have a moderate level of lipids and high levels of glucans and proteins that have to be considered in the brewing process.

#### Karakteristika

Oat Flakes give a creamy and silky mouthfeel and enhance the body and head retention of the beer due to their high glucan and protein levels. It can be added directly to the mash without milling or prior cooking as it is a pre-gelatinized and flaked adjunct.

#### Usage

English Porter, Stout, New England IPA, and Belgium Wit beers. Up to 10% of the grain bill. The special case for Oatmeal Stout where it can be added up to 25% of the grain bill.

#### Opbevaring & Holdbarhed

Oat Flakes must be stored in a clean, cool (<18C) and dry (<70%) area. If these conditions are observed, we recommend using all products within 12 months from the date of manufacture.

#### Pakning

Paper bags (25kg); Big Bags (400-1000kg)

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 Europa-Parlamentets og Rådets forordning (EF) nr. 1829/2003, 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);  
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

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