



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

RICE FLAKES Afgørdeår 2023

| Parameter | Enhed | Min | Max |
|----------------------|-----------|-------|------|
| Fugtighed | % | | 13.0 |
| Ekstrakt (tør basis) | % | 72.8* | |
| Urtfarve | EBC(Lov.) | 2.5 | |
| Total protein | % | 7.5* | |

Egenskaber

Rice Flakes are a pre-gelatinized brewing adjunct produced from selected naked rice 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, Rice Flakes have low levels of lipids and proteins, and a high level of carbohydrates that have to be considered in the brewing process.

Karakteristika

Rice Flakes help to lighten the body and flavor of the beer and refreshing beer with a clean and crisp mouthfeel and beautiful pale color. Rice Flakes have a lower color and give a harsher dry finish to the beer compared to Maize Flakes. It can be added directly to the mash without milling or prior cooking as it is a pre-gelatinized and flaked adjunct.

Usage

American Lagers, American Light Lagers, and light beers. Up to 20% of the grain bill. The Total Diastatic Power of the mash and Lauter Tun filtration bed need to be checked for high levels of Rice Flakes.

Opbevaring & Holdbarhed

Rice Flakes must be stored in a clean, cool (<18C) and dry (<70%) area. If these conditions are observed, we recommend using all products within 6 months from the date of manufacture.

Pakning

Paper bags (20kg); Big Bags (400-1000kg) All types of packaging – in trucks, 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 (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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