Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU MUNICH NATURE®
Afgrødeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	80.0	
Urtfarve	EBC(Lov.)	21.0 (8.4)	28.0 (11.1)
Total protein	%		11.7

Egenskaber

Belgian organic specialty malt of Munich type. Kilned up to 100-105°C.

Karakteristika

Rich, golden malt. Provides a modest colour increase toward a nice, golden-orange colour. Adds a pronounced grainy malty flavour to many organic beer styles without affecting the foam stability and body. Is also used in small quantities in combination with Château Pilsen Nature 2RS to produce light colour organic beers, improving the malty flavour and giving the beer a richer colour. Enhances the taste of character beers.

Usage

Organic pale ale, amber, brown, strong and dark beers, bocks. Up to 60% 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 to use 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.

CERTISYS Certification body: CERTISYS Av.de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium, www.certisys.eu. The ORGANIC malt which we have supplied to you is produced by Castle Malting (Malterie du Château), duly authorized, as confirmed by the CERTISYS certificate at your disposal. CERTIFIED BY BE BIO 01.

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 overenstemmelse med de nuværende internationalt accepterede HACCP-krav (Risikoanalyse af kritiske kontrolpunkter) og de krav der stilles i ISO 22000 Food Satety Manegement 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)
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