Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

MALT CHÂTEAU SPELT NATURE®
Afgrødeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		6.0
Ekstrakt (tør basis)	%	79.0	
Urtfarve	EBC(Lov.)	3 (1.7)	7 (3.2)
Total protein	%		17.0

Egenskaber

Château Spelt Nature is a pale, well-modified type of organic malt. Made from a hard-grained species of organic wheat (heirloom wheat), it has a higher protein level when compared to other wheat malts.

Karakteristika

Château Spelt Nature malt imparts a sweet nutty flavor, adds a spicy aroma and an earthy character to your beer. Great for Belgian Saison and Wheat beer styles.

Usage

Organic Belgian saison, organic wheat beers, special beers. Up to 15% of the mix.

Opbevaring & Holdbarhed

Malt should be stored in a clean, cool (< 22 °C), dry (< 35 RH %) and pest free environment. 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. Improperly stored malts can lose freshness and flavor.

Pakning

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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