



Belgian Malts that Make Your Beer So Special

麦芽规格

CH TEAU WHEAT CHOCOLAT NATURE
收获年份 2023

项目	单位	Min	Max
水份含量	%		4
浸出物(干态)	%	77.0	
麦汁色度	EBC (Lov.)	800 (300.6)	1100

特性

Belgian wheat chocolate malt. Malted wheat is roasted at 230° C and then quickly cooled when the desired colour is reached.

特征

Ch teau Wheat Chocolate malt is a highly roasted malt, though not as high as black malt. The help of this malt a deep brown colour with hints of black coffee and bittersweet chocolate flavour can be achieved in beer. The wheat version of Chocolate malt has a more pronounced chocolate character compared to its barley counterpart. This malt adds colour and flavour to a wide variety of dark beer styles and is used to smooth out certain English-style dark beers such as stouts, porters, or brown ales. Ch teau Wheat Chocolate is husk free and was especially developed by Castle Malting to avoid astringency, bitterness and dry flavour or aftertaste in beers. This malt can replace in a proportion of 1:1 the de-husked* chocolate malt, imparting a smoother flavour.

Usage

English-style dark beers, stouts, porters, or brown ales. Up to 20% of the mix.

贮藏& 保存期限

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 malt can lose freshness and flavor.

包装

Bulk; Bulk in Liner Bag in Container; Bags (25kg, 50kg); Big Bags (400 – 1 250kg). All types of packaging – in 20' or 40' containers for export.



认证机构: CERTISYS 地址: Av. de l'Escrime, 85 Schermlaan, B-1150 Brussels, Belgium 网址: www.certisys.com
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BIO 01 认证)

重要

我们所有的麦芽产品从大麦种植, 到制麦过程的各项工序, 直至产品的运输交付, 全程符合欧洲委员会认可的欧洲法令 EC 178-2002, 可做到 100% 追溯。

我们所有的麦芽产品遵循传统制麦工艺, 9 天以上的制麦工艺赋予麦芽卓越的品质保障。

我们所有的麦芽不含有任何 1829/2003 定义的转基因成分, 确保我们全部的麦芽均为转基因产品。

麦芽的制造过程严格遵守国际认可的 HACCP (危害分析关键控制点) 体系和 ISO 22000 食品安全管理体系。

我们所有的麦芽符合欧盟和国际规定的最大允许残留农药限量、除草剂限量、杀菌剂限量、杀虫剂限量, 以及霉菌毒素和亚硝胺限量。

我们所有的麦芽的运输仅采用已通过 GMP 认证的运输方。

您可通过访问我们的网站 www.castlemalting.com 来直接查看和打印您所购买的麦芽的检测分析报告。

