



Belgisk Malt gør Din el Helt Speciel

SPECIFIKATION

CHÂTEAU WHEAT BLANC® (HVEDEMALT) Afgørdeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		5.5
Ekstrakt (tør basis)	%	84.0	
Urtfarve	EBC(Lov.)		5.5 (2.6)
Total protein	%		14.0
Opløseligt protein	%	4.5	5.5
Viskositet	cp		1.9
pH		5.8	6.1

Egenskaber

Wheat malt. Kilned at up to 80 - 85°C.

Karakteristika

Enhances the peculiar taste of wheat beers. Château Wheat Blanc malt is essential in making wheat beers but is also used in barley malt-based beers (3–5%) thanks to its protein level that gives the beer a fuller mouthfeel and enhanced head stability. Wheat has no outer husk and therefore has fewer tannins than barley. Wheat malt is much stickier than barley malt due to the higher protein content and may cause lautering problems if not given a "Protein Rest" during the mash.

Usage

Wheat beers, white, light beers, beers with low or no alcohol. Recommended max. proportion: up to 35% 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 using 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 250kg) All types of packaging – in 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 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) og de krav der stilles i ISO 22000 Food Safety Management system;
Kvalitetsanalyser af byg og færdigmalt udført i vores moderne laboratorium og bekræftet af de største bryggeri-laboratorier i EU;

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