



Belgisk Malt gør Din el Helt Speciel

SPECIFIKATION

CHÂTEAU CHOCOLAT® (CHOKOLADEMALT) Afgørdeår 2021

| Parameter | Enhed | Min | Max |
|----------------------|-----------|-------------|--------------|
| Fugtighed | % | | 4.5 |
| Ekstrakt (tør basis) | % | 75.0 | |
| Urtfarve | EBC(Lov.) | 900 (338.1) | 1100 (413.1) |

Egenskaber

Belgian chocolate malt. Torrefied at 220°C and then quickly cooled when the desired colour is reached.

Karakteristika

Château Chocolat malt is a highly roasted malt with a deep brown colour. This is where its name comes from. Château Chocolat malt is used to adjust the colour of beer and imparts a nutty, toasted flavour. Château Chocolat malt shares many of the characteristics of Black Malt but provides a less bitter flavour than Black malt and is lighter than Black, because it is roasted for a slightly shorter period of time and the end temperatures are not so high.

Usage

Brown, strong, darker and black beers, such as porters, stouts and brown ales. Up to 7% 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.

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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