Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU BUCKWHEAT
Afgrødeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		5.0
Ekstrakt (tør basis)	%	66.0	
Urtfarve	EBC(Lov.)	4.0 (2.1)	15.0 (6.2)
Total protein	%		11.0

Egenskaber

Malted from buckwheat, a pseudo-cereal*, Château Buckwheat malt is used to produce gluten-free beer. Château Buckwheat malt may contain traces of other malt grains containing gluten. *Pseudocereals are broadleaf plants (non-grasses) that are used in much the same way as cereals (true cereals are grasses). Their seed can be ground into flour and otherwise used as cereals. Examples of pseudocereals are amaranth, quinoa, and buckwheat.

Karakteristika

Château Buckwheat malt is used in the production of gluten-free beer. Adds a particular nutty and malty flavor to your beer. It also can be used in specialty beers to render a rich and deep tone. NB! Buckwheat malt has no diastatic power.

Usage

Any type of gluten-free beer; up to 40 % 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 12 months from the date of manufacture and all milled products within 3 months. Improperly stored malts can lose freshness and flavor.

Pakning

Bags 25 kg. 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 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)
Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons), Belgium; Headquarters: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Tel.: +32 87 662095; info@castlemalting.com; www.castlemalting.com; Registered Tournai 79754; VAT: BE0455013439; Agence ING Les Trois Canaux, Rue De Tournai 130, 7972 - Quevaucamps, Belgium
Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB