Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU BISCUIT NATURE
Afgrødeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	77.0	
Urtfarve	EBC(Lov.)	45.0 (17.4)	55.0 (21.2)

Egenskaber

Unique and very special organic Belgian malt. Lightly kilned, then lightly torrefied at up to 160°C.

Karakteristika

Château Biscuit Nature malt produces a very pronounced "toasty" finish in the organic beer. Imparts a warm bread and biscuit-like aroma and flavour. Promotes a light to medium warm brown colour of the mash. This organic malt is used to improve the roasted flavour and aroma that characterize ales and lagers lending the subtle properties of black and chocolate malts. No enzymes. Must be mashed with malts having a surplus of diastatic power.

Usage

All special organic beers and as well for organic English ales, organic brown ales and organic porters. Up to 25% 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.

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)
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