



Belgisk Malt gør Din øl Helt Speciel

SPECIFIKATION

CHÂTEAU PEATED NATURE (ØKOLOGISK)* Afgørdeår 2021

Parameter	Enhed	Min	Max
Fugtighed	%		4.5
Ekstrakt (tør basis)	%	81.0	
Ekstrakt forskel fin-grov	%	1.5	2.5
Urtfarve	EBC(Lov.)		3.5 (1.9)
Total protein	%		12
Opløseligt protein	%	3.5	4.4
Kolbach-indeks	%	35.0	45.0
Viskositet	cp		1.6
Beta-glukaner	mg/l		250
pH		5.6	6.0
Diastatisk aktivitet	WK	250	
Sprødhed	%	80.0	
Glasagtigt	%		2.5
PDMS			5.0
Filtrering			Normal
Forsukring	Minutes		15
Urtklarhed			clear
Kalibrering: - over 2,5 mm	%	90.0	
Kalibrering: - afvist	%		2.0
Fenoler	ppm	5	10

Egenskaber

Peated malt from organic barley. Treated by being smoked during kilning over a fire made from Scottish peat moss.

Karakteristika

Imparts a distinctive smoky, spicy aroma and flavour, typical for classic German beer styles. Organic smoked beer brewed with Château Peated Nature malt tastes like a forest fire - but in a good way!! It has a rich head and a mouthfeel similar to sparkling ale.

Usage

Organic scottish ale, organic porters, organic smoked beer, special organic beers. Recommended proportion: up to 10% 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.



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 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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